

Kolońskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 9 kg (90%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1 kg (10%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 80 g | 60 min | 3.4 % |
| Boil | Hallertau Spalt Select | 80 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Lallemand Köln | Ale | Dry | 22 g | Lallemand |