

Resztki

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.1**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pale Ale/Pils crisp | 3 kg (50%) | 83 % | 5 |
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |
| Grain | Viking Wheat Malt | 0.9 kg (15%) | 83 % | 5 |
| Grain | Cara-Pils/Dextrine | 1.1 kg (18.3%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9 % |
| Aroma (end of boil) | Hallertau Tradition | 25 g | 15 min | 5.6 % |
| Whirlpool | Hallertau Tradition | 25 g | 10 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |