

# Kolonia Karna

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **4.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński                    | 5 kg (94.3%)  | 81 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 0.3 kg (5.7%) | 80 %  | 6   |

## Hops

| Use for | Name                       | Amount | Time   | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil    | Hallertauer<br>Hersbrucker | 25 g   | 60 min | 4 %        |
| Boil    | Magnum                     | 15 g   | 40 min | 14 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory  |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale  | Liquid | 200 ml | Wyeast Labs |