

# Kolońskie

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.2 kg (67.4%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (32.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	65 g	60 min	6 %
Aroma (end of boil)	Opal	66 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	200 ml	White Labs

## Notes

- Początek fermentacji 18°C.  
*Jan 28, 2021, 6:54 PM*