

## Kolońskie#2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.2**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (43.9%)	82 %	4
Grain	Weyermann Monachijski typ II 20-25 EBC	2.5 kg (43.9%)	80 %	20
Grain	Płatki jęczmienne błyskawiczne	0.7 kg (12.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3.5 %
Boil	Hersbrucker	30 g	30 min	3.5 %
Aroma (end of boil)	Hersbrucker	40 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - kolsch style ale yeast	Ale	Slant	1300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	10 min