

Kolońskie v1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **43 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.7 kg (72.5%) | 81 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (19.6%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (7.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 30 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |