

Kolońskie#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 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 **17.5 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 **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Pale Ale / Pilz Crisp	2.5 kg (50%)	81 %	5
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	6.8 %
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Yeasts

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

Extras

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