

Kolońskie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **6.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (40%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	17 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	30 ml	Safale