

# Kolońskie

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- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **3 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **3 min** at **75C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.7 kg (77.1%)	81 %	5
Grain	Wheat Malt, Ger	0.4 kg (8.3%)	84 %	4
Grain	Wheat, Flaked	0.3 kg (6.2%)	77 %	4
Grain	Rice, Flaked	0.2 kg (4.2%)	70 %	2
Grain	Barley, Flaked	0.2 kg (4.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	4 %
Boil	Styrian Golding	6 g	60 min	5 %
Boil	Hallertau mittelfruh	30 g	20 min	2.7 %
Aroma (end of boil)	Tradition	30 g	10 min	4 %
Whirlpool	Hallertau mittelfruh	30 g	---	2.7 %
Dry Hop	Hallertau mittelfruh	30 g	3 day(s)	2.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11 g	Safbrew

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	5 g	Boil	15 min