

Kolunia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **42.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (91.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (8.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Smaragd | 20 g | 60 min | 3.9 % |
| Boil | Comet | 50 g | 40 min | 8.8 % |
| Boil | Comet | 50 g | 5 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | --- |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

- fermentacja analogicznie do szwablandzkiego
Dec 1, 2017, 6:04 PM