

17 Kolońskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **73 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.65 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **52 C**, Time **7 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **7 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Pszeniczny	0.6 kg (14%)	85 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (4.7%)	75 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vanguard	10 g	30 min	7.7 %
Boil	Hersbrucker	25 g	10 min	3 %
Boil	Vanguard	40 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---