

Kolonia noca

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Strzegom	4 kg (88.9%)	80 %	4
Grain	Orkiszowy Bestmalz	0.5 kg (11.1%)	82 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select (szyszka)	65 g	60 min	2.8 %
Boil	Spalt Select (szyszka)	35 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile