

# Kolońskie #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **49.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **49.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (88.9%)	80 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	26 g	60 min	16 %
Boil	Hallertau	10 g	10 min	4.7 %
Aroma (end of boil)	Hallertau	5 g	1 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Fermentować w 15-16 stopniach  
*Jan 25, 2018, 7:27 PM*