

Kolońskie

- Gravity **12.4 BLG**
- ABV ---
- IBU **20**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **44.6 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **47 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (84.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10
Grain	Pszeniczny	0.5 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	55 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %
Aroma (end of boil)	lubelski szyszka	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min