

# kolońskie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Puławski	15 g	10 min	8.9 %
Aroma (end of boil)	Puławski	35 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa altbier	Ale	Dry	10 g	---

## Notes

- fermentacja temp 15-16 stopni 20dni, lagerowanie 30dni okolo 1-2 stopnia  
*Feb 1, 2025, 9:40 AM*