

# Na Koloni

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (73.4%)	82 %	4
Grain	Viking Wheat Malt	0.45 kg (8.3%)	83 %	5
Grain	Płatki owsiane błyskawiczne	0.5 kg (9.2%)	60 %	3
Grain	Weyermann - Pilsner Malt	0.5 kg (9.2%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic) zatecki	30 g	60 min	4.16 %
Boil	Saaz (Czech Republic) zatecki	30 g	30 min	4.16 %
Aroma (end of boil)	Saaz (Czech Republic) zatecki	40 g	5 min	4.16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM42 Stare Nadreńskie	Ale	Liquid	30 ml	fm
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	10 min