

# Colonowska

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (35.7%)	79 %	16
Grain	Pilzneński	2.5 kg (59.5%)	81 %	4
Grain	Weyermann - Caraamber	0.2 kg (4.8%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	10 %
Aroma (end of boil)	Tradition	10 g	30 min	5.5 %
Aroma (end of boil)	Tradition	20 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min