

# kolonijskie

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **3.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **56 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory  |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |