

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