

# Kolonizator

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (65.2%)	81 %	4
Grain	Viking Wheat Malt	1.68 kg (26.1%)	83 %	5
Grain	Strzegom Monachijski typ I	0.56 kg (8.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	42 g	60 min	4.4 %
Boil	mosaic	21 g	10 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	70 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	1.25 g	Boil	10 min