

## Kolońskie 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.5**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (88.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.9 %
Aroma (end of boil)	Hallertau	30 g	15 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	12.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	10 min