

Kolońskie#2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (43.9%) | 82 % | 4 |
| Grain | Weyermann Monachijski typ II 20-25 EBC | 2.5 kg (43.9%) | 80 % | 20 |
| Grain | Płatki jęczmienne błyskawiczne | 0.7 kg (12.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 30 g | 60 min | 3.5 % |
| Boil | Hersbrucker | 30 g | 30 min | 3.5 % |
| Aroma (end of boil) | Hersbrucker | 40 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|---------|------------|
| lallemand - kolsch style ale yeast | Ale | Slant | 1300 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 5 g | Boil | 10 min |