

# Kolońskie

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Spalt Select	35 g	80 min	4.7 %
Boil	Hallertau Spalt Select	15 g	30 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfoc	2 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ferment at 60° F (16° C). Allow the beer to lager for at least 4 weeks before bottling or serving. When finished, carbonate the beer to approximately 2.5 volumes.  
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