

# Kolońskie v1

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **43 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.7 kg (72.5%)	81 %	5
Grain	Viking Pilsner malt	1 kg (19.6%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.4 kg (7.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis