

# Kolońskie 11,5 blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 81 %  | 4   |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for   | Name                | Amount | Time   | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil      | Marynka             | 25 g   | 60 min | 10 %       |
| Boil      | Hallertau TRadition | 20 g   | 5 min  | 5.9 %      |
| Whirlpool | Hallertau Tradition | 30 g   | 20 min | 5.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- warzone 11.11.2017  
drożdże suche + 1 litr brzeczki 10 blg - starter w słoiku  
Nov 11, 2017, 9:14 PM