

Kolonizator

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (65.2%) | 81 % | 4 |
| Grain | Viking Wheat Malt | 1.68 kg (26.1%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.56 kg (8.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lubelski | 42 g | 60 min | 4.4 % |
| Boil | mosaic | 21 g | 10 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-33 | Ale | Slant | 70 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloe T | 1.25 g | Boil | 10 min |