

Kolońskie #2

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **73 min**
- Evaporation rate **15 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (7%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vanguard	30 g	10 min	7.7 %
Boil	Vanguard	20 g	40 min	7.7 %

Yeasts

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