

# Kolońskie 2019

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (98%)	81 %	3
Grain	Viking Dekstrynowy	0.1 kg (2%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc	20 g	60 min	8.7 %
Boil	Hallertau Blanc	10 g	15 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

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