

# Kolońskie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **2.6**
- Style **Northern German Altbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (86.5%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	0.7 kg (13.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	18 g	60 min	8.9 %
Boil	Puławski	18 g	15 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s33	Ale	Dry	9 g	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	IRISH MOSS	5 g	Boil	10 min