

# Kolonskie na wesele

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **2.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (79.4%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (15.9%)	85 %	4
Grain	Briess - Carapils Malt	0.15 kg (4.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	7 g	60 min	7 %
Boil	Nelson Sauvín	20 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K97	Ale	Slant	200 ml	---