

# Kolońskie szwablandzkie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.3 kg (94.8%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.25 kg (4.5%) | 79 %  | 10  |
| Grain | zakwaszający        | 0.04 kg (0.7%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Smaragd | 50 g   | 60 min | 3.9 %      |
| Boil    | Smaragd | 30 g   | 15 min | 3.9 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 500 ml | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | ---    |
| Fining      | mech irlandzki  | 3 g    | Boil    | 15 min |

## Notes

- Fermentacja docelowo 15°C 3-4 tyg, później lagerowanie w około 0°C tydzień  
*Dec 1, 2017, 5:39 PM*