

Koleś

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **28**
- SRM **6.3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (60%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	10
Grain	Viking Pale Ale malt	0.2 kg (3.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.1 %