

# Kolońskie 12 Blg

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.7 kg (90.2%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.4 kg (9.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition DE	30 g	60 min	7.1 %
Boil	Tradition PL	20 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis