

Koelsch 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.7 kg (90%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.3 kg (10%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 3.8 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 3 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |