

# Lazy dude

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 6   |
| Grain | Strzegom Pilzneński  | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Vienna Malt          | 1 kg (16.7%)   | 78 %  | 20  |
| Grain | Barley, Flaked       | 0.5 kg (8.3%)  | 70 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Waimea     | 10 g   | 60 min   | 15.1 %     |
| Boil    | Mosaic     | 15 g   | 20 min   | 12.5 %     |
| Boil    | Waimea     | 20 g   | 1 min    | 15.1 %     |
| Boil    | Mosaic     | 15 g   | 1 min    | 12.5 %     |
| Boil    | Mittelfruh | 30 g   | 1 min    | 4.7 %      |
| Dry Hop | Mittelfruh | 60 g   | 4 day(s) | 4.7 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | fermentis  |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | mech irlandzki | 3 g    | Boil    | 5 min  |
| Water Agent | Kwas fosforowy | 3 g    | Mash    | 70 min |