

## 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	---