

Koelsch US-05

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński Viking | 5 kg (90%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 0.25 kg (4.5%) | 75 % | 3 |
| Grain | Wiedeński Viking | 0.25 kg (4.5%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.055 kg (1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11.5 % |
| Boil | lunga | 10 g | 20 min | 11.5 % |
| Whirlpool | Lublin (Lubelski) | 50 g | 0 min | 3.8 % |
| Whirlpool | Perle | 50 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|-------|
| Other | Chlorek cynku | 2 g | Boil | 5 min |
| Other | Płatki drożdżowe | 6 g | Boil | 5 min |
| Fining | Whirflock | 2 g | Boil | 5 min |

Notes

- Woda:
Ca 94 F 0,05
Mg 16 Cl 20
Na 7 SO4 85
K 0,9 HCO3 238 :(

Dobić ciśnieniem od początku fermentacji na 1 bar i trzymać ciśnienie przez całą fermentację.

1 dzień 16°C

2 dzień 16°C

3 dzień 17°C

4 dzień 18°C

5 dzień 19°C

Kolejne dni swobodnie w górę

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