

## Koelsch US-05

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- 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 **BREWNES.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

Mar 29, 2023, 7:15 PM