

## alto koelsz

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **8**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **82 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.3 kg (5.6%)	83 %	5
Grain	Viking Pilsner malt	3.9 kg (72.2%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (18.5%)	80 %	5
Grain	Caraaroma	0.15 kg (2.8%)	78 %	400
Grain	Biscuit Malt	0.05 kg (0.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	Sybilla	20 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	5 min	3.5 %
Aroma (end of boil)	Sybilla	10 g	0 min	3.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %