

# Lazy dude

---

- 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