

## BF Koelsch

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **3.7**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **43 C**, Time **0 min**
- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **0 min** at **43C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński           | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 0.5 kg (9.1%) | 80 %  | 6   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Hallertauer Tradition | 30 g   | 60 min | 5.4 %      |
| Aroma (end of boil) | Hallertauer Tradition | 20 g   | 10 min | 5.4 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |