

## BF Koelsch

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- 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 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