

Brewsheet: B046: Bryllups-Kölsch

Koelsch

Type: All Grain **Date:** 04-07-2010
Batch Size: 54,00 L **Brewer:** Erik Borg
Boil Size: 69,61 L **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 55 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 83,00
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 81,03 L Water for Brewing

Mash or Steep Grains				
<u>Ingredients for Mashing</u>				
Amount	Item	Type	% or IBU	
7,40 kg	Pilsner (2-row, spring) (3,0 EBC)	Grain	64,91 %	
4,00 kg	Vienna Malt (5,0 EBC)	Grain	35,09 %	
<u>Single Infusion, Medium Body</u>				
Step Time	Name	Description	Step Temp	
60 min	Mash In	Add 34,20 L of water at 73,0 C	67,0 C	
10 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C	
Sparge with 46,83 L of 77,0 C water.				

Boil Wort				
Add water to achieve boil volume of 69,61 L				
Estimated pre-boil gravity is 1,048				
<u>Boil Ingredients</u>				
Boil	Amount	Item	Type	
60 min	200,00 gm	Hallertauer Mittelfrueh [3,00 %] (60 min)	Hops	
10 min	4,40 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
10 min	16,00 gm	Klar urt (Boil 10,0 min)	Misc	
5 min	25,00 gm	Hallertauer Hersbrucker [2,20 %] (5 min)	Hops	
0 min	5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 54,00 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,054 SG)			
Measure Actual Batch Volume _____ (Target: 54,00 L)			

Fermentation	
04-07-2010	- Primary fermentation (7 days at 18,0 C)
11-07-2010	- Secondary fermentation (9 days at 19,0 C)
N/A	- Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,011 SG)	
20-07-2010	- Keg beer at 20,0 C at a pressure of 201,4 KPA
Age beer for 42,0 days at 2,0 C	
31-08-2010	- Drink and enjoy!

Notes	
Lavet en gærstarter af 1,5 liter vand og 160 g spraymalt (OG 1.040) til 2 breve US-05 6 liter afdampet under kogning OG: 12,6P svarende til 1.053. 85% effektivitet, og hele 95% i kokekarret.	
11/7 omstikning: SG: 6,5P svarende til 1.009Ö	

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