

# 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:**

## Ingredients

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 %
200,00 gm	Hallertauer Mittelfruh [3,00 %] (60 min)	Hops	23,4 IBU
25,00 gm	Hallertauer Hersbrucker [2,20 %] (5 min)	Hops	0,4 IBU
4,40 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
16,00 gm	Klar urt (Boil 10,0 min)	Misc	
2 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1,054 SG **Measured Original Gravity:** 1,053 SG  
**Est Final Gravity:** 1,011 SG **Measured Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 5,55 % **Actual Alcohol by Vol:** 5,74 %  
**Bitterness:** 23,8 IBU **Calories:** 493 cal/l  
**Est Color:** 6,7 EBC **Color:**  
**Color**

## Mash Profile

**Mash Name:** Single Infusion, Medium Body **Total Grain Weight:** 11,40 kg  
**Sparge Water:** 46,83 L **Grain Temperature:** 20,0 C  
**Sparge Temperature:** 77,0 C **TunTemperature:** 73,0 C  
**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,4 PH

### Single Infusion, Medium Body

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

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Kegged  
(Forced CO2) **Volumes of CO2:** 2,6

**Pressure/Weight:** 201,4 KPA **Carbonation Used:** -

**Keg/Bottling Temperature:** 20,0  
C **Age for:** 42,0 days

**Storage Temperature:** 2,0 C

### 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 kogekarret.

11/7 omstikning:  
SG: 6,5P svarende til 1.009Ö

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