

# B067: Kölsch

*Koelsch*

**Type:** All Grain

**Batch Size (fermenter):** 76,00 l

**Boil Size:** 87,16 l

**Boil Time:** 60 min

**End of Boil Volume:** 82,16 l

**Final Bottling Volume:** 72,00 l

**Fermentation:** My Aging Profile

**Taste Notes:**

**Date:** 03-12-2011

**Brewer:** Erik Borg

**Asst Brewer:** Henning

**Equipment:** Eriks ny udstyr 72 l

**Brewhouse Efficiency:** 78,00 %

**Est Mash Efficiency:** 81,1 %

**Taste Rating(out of 50):** 35,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
10,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	66,7 %
5,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	33,3 %
100,0 g	Hallertauer Mittelfrueh [4,10 %] - Boil 60,0 min	Hop	3	13,9 IBUs
43,0 g	Hallertauer Mittelfrueh [4,00 %] - Boil 60,0 min	Hop	4	5,3 IBUs
15,0 g	Hallertauer Mittelfrueh [3,00 %] - Boil 60,0 min	Hop	5	1,5 IBUs
21,28 g	Klar urt (Boil 10,0 mins)	Fining	6	-
15,20 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
35,0 g	Hallertauer Hersbrucker [2,30 %] - Boil 5,0 min	Hop	8	0,5 IBUs
7,74 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-
4,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	10	-

## Beer Profile

**Est Original Gravity:** 1,048 SG

**Est Final Gravity:** 1,012 SG

**Estimated Alcohol by Vol:** 4,7 %

**Bitterness:** 21,2 IBUs

**Est Color:** 6,7 EBC

**Measured Original Gravity:** 1,048 SG

**Measured Final Gravity:** 1,012 SG

**Actual Alcohol by Vol:** 4,7 %

**Calories:** 449,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body

**Sparge Water:** 57,18 l

**Sparge Temperature:** 77,0 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 15,00 kg

**Grain Temperature:** 20,0 C

**Tun Temperature:** 67,0 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,00 l of water at 73,0 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 15 min	76,0 C	10 min

**Sparge Step:** Fly sparge with 57,18 l water at 77,0 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:** Keg

**Volumes of CO2:** 2,6

**Pressure/Weight:** 2,01 bar

**Keg/Bottling Temperature:** 20,0 C

**Fermentation:** My Aging Profile

**Carbonation Used:** Keg with 2,01 bar

**Age for:** 42,00 days

**Storage Temperature:** 5,0 C

Notes

Remove from inventory foretaget

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