

Brewing Steps: B067: Kölsch

Koelsch

Type: All Grain

Date: 03-12-2011

Batch Size (fermenter): 76,00 l

Brewer: Erik Borg

Boil Size: 87,16 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 72 l

Final Bottling Volume: 72,00 l

Brewhouse Efficiency: 78,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 102,18 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
Fly sparge with 57,18 l water at 77,0 C				
Boil Wort				
Add water to achieve boil volume of 87,16 l				
Estimated pre-boil gravity is 1,044 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 82,16 l and Est Post Boil Gravity: 1,048 SG				

Cool and Prepare Fermentation				
	Cool wort to fermentation temperature			
	Transfer wort to fermenter			
	Add water to achieve final volume of 76,00 l			
Fermentation Ingredients				
Amt	Name	Type	#	%/IBU
4,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	10	-
	Measure Actual Original Gravity _____ (Target: 1,048 SG)			
	Measure Actual Batch Volume _____ (Target: 76,00 l)			
Fermentation				
	03-12-2011 - Primary Fermentation (15,00 days at 20,0 C ending at 20,0 C)			
	Dry Hop and Prepare for Bottling/Kegging			
	Measure Final Gravity: _____ (Estimate: 1,012 SG)			
	Date Bottled/Kegged: 18-12-2011 - Carbonation: Keg with 2,01 bar			
	Age beer for 42,00 days at 5,0 C			
	29-01-2012 - Drink and enjoy!			
Notes				
	Remove from inventory foretaget			
	<i>Created with BeerSmith</i>			