

B072: Kölsch

Kölsch

Type: All Grain

Batch Size (fermenter): 114,00 l

Boil Size: 129,18 l

Boil Time: 90 min

End of Boil Volume 121,68 l

Final Bottling Volume: 108,00 l

Fermentation: Koelsch (Kolsch)

Taste Notes:

Date: 06-04-2012

Brewer: Erik Borg

Asst Brewer: Ryan

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency 80,1 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
20,50 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	95,3 %
1,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	4,7 %
277,0 g	Hallertauer Mittelfrueh [4,10 %] - Boil 60,0 min	Hop	3	24,0 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	4	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	5	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	6	-
2,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35 ml]	Yeast	7	-

Beer Profile

Est Original Gravity: 1,046 SG

Est Final Gravity: 1,009 SG

Estimated Alcohol by Vol: 4,9 %

Bitterness: 24,0 IBUs

Est Color: 6,1 EBC

Measured Original Gravity: 1,044 SG

Measured Final Gravity: 1,009 SG

Actual Alcohol by Vol: 4,6 %

Calories: 406,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body

Sparge Water: 86,21 l

Sparge Temperature: 78,0 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 21,50 kg

Grain Temperature: 20,0 C

Tun Temperature: 71,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 64,50 l of water at 70,5 C	65,0 C	90 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge Step: Fly sparge with 86,21 l water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 1,19 bar

Keg/Bottling Temperature: 7,2 C

Fermentation: Koelsch (Kolsch)

Volumes of CO2: 2,7

Carbonation Used: Keg with 1,19 bar

Age for: 30,00 days

Storage Temperature: 18,0 C

Notes

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