

Brewing Steps: B072: Kölsch

Kölsch

Type: All Grain

Date: 06-04-2012

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 129,18 l

Asst Brewer: Ryan

Boil Time: 90 min

Equipment: Eriks ny udstyr 108 l

Final Bottling Volume: 108,00 l

Brewhouse Efficiency: 78,00

Fermentation: Koelsch (Kolsch)

Taste Rating(out of 50): 30,0

Taste Notes:

Prepare for Brewing					
	Create a yeast starter with 4,00 l of wort				
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 150,71 l				
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
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 %	
	<u>Mash Steps</u>				
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		
	Fly sparge with 86,21 l water at 78,0 C				
Boil Wort					
	Add water to achieve boil volume of 129,18 l				
	Estimated pre-boil gravity is 1,042 SG				
	<u>Boil Ingredients</u>				
Amt	Name	Type	#	% /IBU	
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	-	
	Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,046 SG				
Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 114,00 l				
	<u>Fermentation Ingredients</u>				

Amt	Name	Type	#	%/IBU
2,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35 ml]	Yeast	7	-
Measure Actual Original Gravity _____ (Target: 1,046 SG)				
Measure Actual Batch Volume _____ (Target: 114,00 l)				
Fermentation				
06-04-2012 - Primary Fermentation (17,00 days at 18,0 C ending at 18,0 C)				
Dry Hop and Prepare for Bottling/Kegging				
Measure Final Gravity: _____ (Estimate: 1,009 SG)				
Date Bottled/Kegged: 23-04-2012 - Carbonation: Keg with 1,19 bar				
Age beer for 30,00 days at 18,0 C				
23-05-2012 - Drink and enjoy!				
Notes				
<i>Created with BeerSmith</i>				