

# Brewing Steps: B082: Logeøl

## Kölsch

**Type:** All Grain

**Date:** 30-03-2013

**Batch Size (fermenter):** 114,00 l

**Brewer:** Erik Borg

**Boil Size:** 129,18 l

**Asst Brewer:**

**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: 151,71 l				
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
Amt	Name	Type	#	% /IBU	
21,50 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	95,6 %	
1,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	4,4 %	
	<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time		
Saccharification	Add 67,50 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 84,21 l water at 78,0 C				
Boil Wort					
	Add water to achieve boil volume of 129,18 l				
	Estimated pre-boil gravity is 1,044 SG				
	<u>Boil Ingredients</u>				
Amt	Name	Type	#	% /IBU	
277,0 g	Hallertauer Mittelfrueh [4,90 %] - Boil 60,0 min	Hop	3	28,2 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: 1,048 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>				

<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
1,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35 ml]	Yeast	7	-
Measure Actual Original Gravity _____ (Target: 1,048 SG)				
Measure Actual Batch Volume _____ (Target: 114,00 l)				
<b>Fermentation</b>				
30-03-2013 - Primary Fermentation (5,00 days at 18,0 C ending at 18,0 C)				
04-04-2013 - Secondary Fermentation (5,00 days at 19,0 C ending at 19,0 C)				
09-04-2013 - Tertiary Fermentation (30,00 days at 20,0 C ending at 20,0 C)				
Dry Hop and Prepare for Bottling/Kegging				
Measure Final Gravity: _____ (Estimate: 1,009 SG)				
Date Bottled/Kegged: 09-05-2013 - Carbonation: Keg with 1,19 bar				
Age beer for 30,00 days at 2,5 C				
08-06-2013 - Drink and enjoy!				
<b>Notes</b>				
Gæren opformeret i en 3-liters starter, og videre opformeret i en 5-liters starter. Remove from inventory foretaget.				
<i>Created with <a href="#">BeerSmith</a></i>				