

B094: Kølner

Kölsch (6 C)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 129,18 l
Boil Time: 90 min
End of Boil Vol: 121,68 l
Final Bottling Vol: 108,00 l
Fermentation: Koelsch (Kolsch)

Date: 21 Jun 2014
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 80,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

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 %
130,0 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	3	28,4 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	-
3,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35 ml]	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 28,4 IBUs
Est Color: 6,3 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 5,5 %
Calories: 440,9 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 84,21 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 22,50 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 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

Sparge: Fly sparge with 84,21 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: 2,5 C

Notes

Gæren opformeret i en 5-liters 1.040 starter.
 Remove from inventory foretaget.

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