

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:

Prepare for Brewing

- Create a yeast starter with 5,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 151,71 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 84,21 l water at 78,0 C
- Add water to achieve boil volume of 129,18 l
- Estimated pre-boil gravity is 1,044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 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)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 21 Jun 2014 - Primary Fermentation (5,00 days at 18,0 C ending at 18,0 C)
- 26 Jun 2014 - Secondary Fermentation (5,00 days at 19,0 C ending at 19,0 C)
- 01 Jul 2014 - Tertiary Fermentation (11,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,009 SG)
- Date Bottled/Kegged: 12 Jul 2014 - Carbonation: Keg with 1,19 bar
- Age beer for 30,00 days at 2,5 C

○ 11 Aug 2014 - Drink and enjoy!

Notes

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

