

# B114: Kølner

Kölsch (6 C)

**Type:** All Grain  
**Batch Size:** 118,00 l  
**Boil Size:** 136,76 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 123,76 l  
**Final Bottling Vol:** 110,00 l  
**Fermentation:** Koelsch (Kolsch)

**Date:** 13 Jun 2015  
**Brewer:** Erik Borg  
**Asst Brewer:** Annette, Irene og Henning  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,7 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
19,20 kg	Pilsnermalt 2RP (Castle Malting) (2,5 EBC)	Grain	1	84,6 %
2,50 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	2	11,0 %
1,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	3	4,4 %
145,0 g	Hallertauer, Northern Brewer [9,70 %] - Boil 60,0 min	Hop	4	29,3 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	5	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	7	-
3,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35 ml]	Yeast	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,048 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 5,1 %  
**Bitterness:** 29,3 IBUs  
**Est Color:** 5,1 EBC

**Measured Original Gravity:** 1,051 SG  
**Measured Final Gravity:** 1,009 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 473,7 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Light Body  
**Sparge Water:** 91,39 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 22,70 kg  
**Grain Temperature:** 21,0 C  
**Tun Temperature:** 71,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 68,10 l of water at 70,3 C	65,0 C	75 min

**Sparge:** Fly sparge with 91,39 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

3 rør gær opformeret i en 5-liters 1.040 starter. Stirplate i 2 døgn, derefter nedkølet i 12 timer ,dekanteret og tempereret i løbet af brygdagen op til pitching.

Remove ingredients from inventory foretaget

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