

# 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:

### Prepare for Brewing

- Create a yeast starter with 5,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 159,49 l

### Mash or Steep Grains

#### Mash 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 %

#### Mash Steps

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

- Fly sparge with 91,39 l water at 78,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,042 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 123,76 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 118,00 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	8	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,048 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

### Fermentation

- 13 Jun 2015 - Primary Fermentation (7,00 days at 17,0 C ending at 17,0 C)
- 20 Jun 2015 - Secondary Fermentation (5,00 days at 19,0 C ending at 19,0 C)
- 25 Jun 2015 - 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: 06 Jul 2015 - Carbonation: Keg with 1,19 bar

- Age beer for 30,00 days at 2,5 C
- 05 Aug 2015 - Drink and enjoy!

### 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