Kölsch

Koelsch

Type: All Grain
***Batch Size*:** 25,00 L
Boil Size: 34,43 L
***Boil Time*:** 60 min
***Taste Rating(out of 50)*:** 35,0
***Taste Notes*:**

Date: 04-07-2010
***Brewer*:** Erik Borg
***Asst Brewer*:**
***Equipment*:** Eriks udstyr 25 l
***Brewhouse Efficiency*:** 75,00

Ingredients

Amount	Item	Type	% or IBU
4,75 kg	Pilsner (2-row, spring) (3,0 EBC)	Grain	70,37 %
2,00 kg	Vienna Malt (5,0 EBC)	Grain	29,63 %
90,00 gm	Hallertauer Mittelfrueh [3,00 %] (60 min)	Hops	22,7 IBU
15,00 gm	Hallertauer Hersbrucker [2,20 %] (5 min)	Hops	0,6 IBU
2,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
8,00 gm	Klar urt (Boil 10,0 min)	Misc	
1 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

Beer Profile

***Est Original Gravity*:** 1,063 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 6,45 %
Bitterness: 23,3 IBU
Est Color: 7,7 EBC

***Measured Original Gravity*:** 1,063 SG
***Measured Final Gravity*:** 1,013 SG
Actual Alcohol by Vol: 6,53 %
Calories: 596 cal/l
***Color*:**
Color

Mash Profile

***Mash Name*:** Single Infusion, Medium Body
***Sparge Water*:** 24,94 L
***Sparge Temperature*:** 77,0 C
***Adjust Temp for Equipment*:** FALSE

***Total Grain Weight*:** 6,75 kg
***Grain Temperature*:** 20,0 C
***TunTemperature*:** 73,0 C
***Mash PH*:** 5,4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 20,25 L of water at 73,0 C	67,0 C
10 min	Mash Out	Heat to 76,0 C over 15 min	76,0 C

Mash Notes: Simple single infusion mash for use with most modern well

modified grains (about 95% of the time).

Carbonation and Storage

***Carbonation Type*:** Corn Sugar
***Volumes of CO2*:** 2,6
***Pressure/Weight*:** 174,5 gm
***Carbonation Used*:** -
***Keg/Bottling Temperature*:** 20,0 C
***Age for*:** 42,0 days
***Storage Temperature*:** 2,0 C

Notes

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