Brewsheet: 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

Prepare for Brewing

- Prepare Yeast Starter
- Clean and Prepare Brewing Equipment
- Prepare 45,59 L Water for Brewing

Mash or Steep Grains

Ingredients for Mashing

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 %

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

Sparge with 24,94 L of 77,0 C water.

Boil Wort

Add water to achieve boil volume of 34,43 L

Estimated pre-boil gravity is 1,048

Boil Ingredients

Boil	Amount	Item	Type
60 min	90,00 gm	Hallertauer Mittelfrueh [3,00 %] (60 min)	Hops
10 min	2,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	8,00 gm	Klar urt (Boil 10,0 min)	Misc
5 min	15,00 gm	Hallertauer Hersbrucker [2,20 %] (5 min)	Hops

Cool and Prepare Fermentation

	Cool wort to fermentation temperature
	Transfer wort to fermenter
	Add water to achieve final volume of 25,00 L

Ingredients for Fermentation

Amount	Item	Type	% or IBU
1 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5g)	Yeast-Ale	

	Measure Actual Original Gravity _____ (Target: 1,063 SG)
	Measure Actual Batch Volume _____ (Target: 25,00 L)

Fermentation

	04-07-2010 - Primary fermentation (5 days at 18,0 C)
	09-07-2010 - Secondary fermentation (10 days at 19,0 C)
	N/A - Tertiary Fermentation (0 days at 20,0 C)
	Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1,013 SG)
	19-07-2010 - Bottle beer at 20,0 C with 174,5 gm of corn sugar.
	Age beer for 42,0 days at 2,0 C
	30-08-2010 - Drink and enjoy!

Notes

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