

Kölsh

Kölsch

Type: All Grain
Batch Size (fermenter): 14,00 l
Boil Size: 14,99 l
Boil Time: 70 min
End of Boil Volume: 11,96 l
Final Bottling Volume: 13,70 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 27-08-2011
Brewer:
Asst Brewer:
Equipment: 14 + 5 liter gryde / Lauter Tun
Brewhouse Efficiency: 50,00 %
Est Mash Efficiency: 50,0 %
Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
3,00 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	1	70,6 %
0,75 kg	Munich I (Weyermann) (14,0 EBC)	Grain	2	17,6 %
24,00 g	Fuggles [4,50 %] - Boil 60,0 min	Hop	4	20,5 IBUs
5,00 g	Centennial [10,00 %] - Aroma Steep 5,0 min	Hop	5	0,0 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	6	-
0,50 kg	Wheat Malt, Bel (3,9 EBC)	Grain	3	11,8 %

Beer Profile

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 20,5 IBUs
Est Color: 10,9 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 7,99 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 13,95 l of water and heat to 50,0 C over 2 min	50,0 C	20 min
Saccharification	Add 0,21 l of water and heat to 66,7 C over 15 min	66,7 C	50 min
Dextrin Rest	Heat to 72,0 C over 10 min	72,0 C	20 min
Mash out	Heat to 78,0 C over 4 min	78,0 C	5 min

Sparge Step: Fly sparge with 7,99 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: Bottle
Volumes of CO2: 2,3

Pressure/Weight: 73,32 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Carbonation Used: Bottle with 73,32 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with [BeerSmith](#)