

152 Kölsch posebryg

Kölsch (4 G)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 28,12 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 10 Sep 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Pilsner Malt (3,0 EBC)	Grain	1	90,9 %	2,61 L
0,20 kg	Vienna (8,0 EBC)	Grain	2	4,5 %	0,13 L
0,20 kg	Wheat Malt, Ger (3,9 EBC)	Grain	3	4,5 %	0,13 L
10,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	4	16,5 IBUs	-
20,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 25,0 min	Hop	5	6,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
20,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 5,0 min	Hop	7	1,8 IBUs	-
1,0 pkg	Kölm Kölsch Style Ale Yeast (Lallemand #-) [50,28 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,049 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 24,4 IBUs
Est Color: 5,9 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,1 %
Calories: 455,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 9,53 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 4,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,00 L of water at 68,1 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	20 min

Sparge: Fly sparge with 9,53 L water at 77,0 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: Bottle
Pressure/Weight: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle with 104,37 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 16L

Lallemand - Köln Kölsch-Style Ale Gær:

Flokkulering: Medium til høj

Attenuation: Medium til høj

Temperatur område: 12 - 20°C (54 - 68°F)

Alkohol Tolerance: 9% ABV

Sparge 4,5L

Vi gelmte at måle OG. :-| Vi gætter på, vi ramte de 1049 nogenlunde. Refrag inden kogning var 1043.

Preboil 24L

Ca. 20L i plasttank med skruelåg. Gær tilsættes, når urt temp når langt nok ned.

28/9?:

Flasket med 5gsukker/l

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