

# 174 Rosch EU-AU

Kölsch (4 G)

**Type:** All Grain  
**Batch Size:** 25,00 L  
**Boil Size:** 28,04 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 L  
**Final Bottling Vol:** 23,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 26 May 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Pilsner (4,5 EBC)	Grain	2	84,7 %	3,26 L
0,50 kg	Wheat (6,0 EBC)	Grain	3	8,5 %	0,33 L
0,40 kg	Vienna (8,0 EBC)	Grain	4	6,8 %	0,26 L
5,40 g	Huell Melon [7,00 %] - Boil 60,0 min	Hop	5	4,0 IBUs	-
5,20 g	Galaxy [13,50 %] - Boil 60,0 min	Hop	6	7,4 IBUs	-
10,40 g	Galaxy [17,70 %] - Boil 15,0 min	Hop	7	9,6 IBUs	-
10,00 g	Huell Melon [7,00 %] - Boil 15,0 min	Hop	8	3,7 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
15,20 g	Huell Melon [7,00 %] - Boil 5,0 min	Hop	10	2,2 IBUs	-
15,00 g	Galaxy [17,70 %] - Boil 5,0 min	Hop	11	5,6 IBUs	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,051 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 5,4 %  
**Bitterness:** 32,5 IBUs  
**Est Color:** 8,7 EBC

**Measured Original Gravity:** 1,054 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 7,71 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,70  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 5,90 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 27,44 L of water at 67,4 C	64,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 7,71 L water at 75,6 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:** 127,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 127,38 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 0,00 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

20L RO vand

K-97:

Tysk alegær skummer kraftigt op under gæringen. Velegnet til øl med svage frugtnoter og belgiske hvedeøl. Giver en god lang eftersmag på øllet.

Dossering: 11,5 g. pr. 20 25 liter

Gærings temp.: 15 20 o C

Bundfældning: Høj

Ca. 26L ca. 26 grader i bucketbuddy i ferminator sat til 10 grader tank.

Gær tilsættes 27/5

*Created with BeerSmith*