

Rosch V3 Danbrygger

Kölsch (4 G)

Type: All Grain
Batch Size: 36,00 l
Boil Size: 42,86 l
Boil Time: 60 min
End of Boil Vol: 39,06 l
Final Bottling Vol: 35,00 l
Fermentation: Kølisch

Date: 11 Mar 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43
Efficiency: 75,00 %
Est Mash Efficiency: 78,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8,50 kg	Pale Malt (7,0 EBC)	Grain	1	92,4 %
0,70 kg	Munich II (Weyermann) (22,0 EBC)	Grain	2	7,6 %
50,00 g	Perle [4,00 %] - Boil 60,0 min	Hop	3	13,2 IBUs
40,00 g	Perle [4,00 %] - Boil 30,0 min	Hop	4	8,1 IBUs
8,00 g	Irish Moss (Boil 15,0 mins)	Fining	5	-
30,00 g	Northern Brewer [7,60 %] - Boil 15,0 min	Hop	6	7,5 IBUs
2,0 pkg	KÖLSCH (Cologne Lagered Ale) Yeast (Crossmylo...	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,060 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 28,7 IBUs
Est Color: 12,7 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 6,1 %
Calories: 613,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
 Coobra CB25
Sparge Water: 24,48 l
Sparge Temperature: 80,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,64
Measured Mash PH: 5,20

Total Grain Weight: 9,20 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 27,60 l of water at 72,7 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 24,48 l water at 80,0 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: 187,32 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Kølisch
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,32 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 171,27 g Table Sugar
Age for: 21,00 days

Storage Temperature: 4,0 C

Notes

70% RO vand.

7 dage primær gærring 21 grader
derefter 3 uger ved 4 grader.

Malt i ved 27 grader.

Stod et ukendt stykke tid ved 67 grader. Vi viste ikke, vi skulle trykke, før timeren startede.

ca. 4g gærnærring.

ca. 40L boil

ca. 35L i to spande.

ca. 16L fra grøn spand. 7g/L 112g 32 flasker.

ca. 17L (ups) fra alm spand 7g/L 119G 32 flasker.

64 flasker= 32L.

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