

Dave's Kolsch

Kolsch

Type: All Grain

Batch Size: 13.00 gal

Boil Size: 12.68 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 10/29/2008

Brewer: Dave Denale

Asst Brewer:

Equipment: BREWTREE- 15 Gallon
Brewing System

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
18.00 lb	Lager Malt (2.0 SRM)	Grain	83.72 %
2.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	9.30 %
1.00 lb	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4.65 %
0.50 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	2.33 %
0.25 oz	Pearle [8.20 %] (60 min)	Hops	3.5 IBU
0.50 oz	Saaz [3.50 %] (60 min)	Hops	3.0 IBU
1.00 oz	Tettnang [4.50 %] (30 min)	Hops	4.0 IBU
2.00 oz	Hallertauer [4.00 %] (5 min)	Hops	2.3 IBU
1 Pkgs	German Ale/Kolsch (White Labs #WLP029)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.047 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.011 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 4.62 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 12.8 IBU

Calories: 43 cal/pint

Est Color: 3.8 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Light Body

Total Grain Weight: 21.50 lb

Sparge Water: 4.74 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.4 PH

Single Infusion, Light Body

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 26.88 qt of water at 165.1 F	150.0 F
10 min	Mash Out	Add 17.20 qt of water at 202.1 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI

Carbonation Used: -

Keg/Bottling Temperature: 45.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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