

Kölsch

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Type: All Grain
Batch Size: 10.50 gal
Boil Size: 13.25 gal
Boil Time: 90 min
Taste Rating(out of 50): 30.0
Taste Notes:


Date: 4/12/2014
Brewer: Everking
Asst Brewer:
Equipment: Everking 10G 1.0
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
16.74 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	95.00 %
0.88 lb	Vienna Malt (3.5 SRM)	Grain	5.00 %
2.50 oz	Hallertauer [4.30 %] (60 min)	Hops	19.6 IBU
1.00 oz	Saphir [4.30 %] (15 min)	Hops	3.9 IBU
2 Pkgs	Kölsch Yeast (Wyeast Labs #2565)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.62 %
Bitterness: 23.5 IBU
Est Color: 3.5 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 5.47 %
Calories: 219 cal/pint
Color:


Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 9.06 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 17.62 lb
Grain Temperature: 67.0 F
TunTemperature: 70.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 26.02 qt of water at 161.3 F	149.0 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)
Pressure/Weight: 12.3 PSI

Volumes of CO2: 2.5
Carbonation Used: Keg

Keg/Bottling Temperature: 40.0 F ***Age for:*** 30.0 days

Storage Temperature: 40.0 F

Notes

Adjusted for water below the false bottom. Added four quarts to mash tun volume.

Mashed in at 149 degF with 159 degF strike temp. Added heat at 15 minutes in. 75 minute boil.

Pitched yeast from two starters into 61 degF beer. Placed into temp chamber controlled to 58 degF.

4-28-2014 - Transferred both carboys to secondaries. One was set in the chest freezer to cold crash to 38 degF over the course of five days. The other still had a bit of a sulfur note to it so was set in the brew room at ambient to mellow out the flavor.

5-19-2014 - Kegged the batch that had cold conditioned and set to 11 psig in 38 degF freezer. The oter 5 gallons was transferred to the freezer for cold conditioning.

6-24-2014 - Kegged the second 5 gallons at 22 psig in 38 degF cooler.

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