

Captain Commando Kolsch

Kolsch

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 6.87 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 11/19/2012
Brewer: Alex Cando
Asst Brewer:
Equipment: My Equipment
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8.50 lb	Pilsner (2 Row) (Canada Malting Co.) (1.5 SRM)	Grain	85.00 %
1.50 lb	Special Aromatic (Malteries Soufflet) (5.0 SRM)	Grain	15.00 %
0.50 oz	Hallertauer [5.20 %] (90 min) (First Wort Hop)	Hops	9.6 IBU
0.50 oz	Hallertauer [5.20 %] (60 min)	Hops	8.7 IBU
0.50 oz	Hallertauer [5.20 %] (15 min)	Hops	2.3 IBU
0.50 oz	Hallertauer [5.20 %] (5 min)	Hops	1.5 IBU
6.50 gm	Calcium Chloride (Mash 60.0 min)	Misc	
9.80 gm	Chalk (Mash 60.0 min)	Misc	
10.90 gm	Epsom Salt (MgSO4) (Mash 60.0 min)	Misc	
12.90 gm	Baking Soda (Mash 60.0 min)	Misc	
5.00 gal	Captain Commando Kolsch	Water	
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.49 %
Bitterness: 22.1 IBU
Est Color: 3.4 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 4.95 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10.00 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 12.50 qt of water at 161.4 F	150.0 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: 21.6 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

All hops are leaf hops

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