

ØLB Nr. 75 Per's Kölsch

Kölsch (6 C)

Type: All Grain
Batch Size: 220,00 l
Boil Size: 243,83 l
Boil Time: 90 min
End of Boil Vol: 233,33 l
Final Bottling Vol: 200,00 l
Fermentation: Koelsch (Kolsch), Two Stage

Date: 06 Feb 2016
Brewer: Per
Asst Brewer: Øster Løgum Bryghus
Equipment: 1a_Blichmann BoilerMaker 55 Gallon (230 l/200)
100%
Efficiency: 72,00 %
Est Mash Efficiency: 73,3 %
Taste Rating: 0,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 10,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 294,90 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
42,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	1	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
25,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	2	52,1 %
20,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	3	41,7 %
3,00 kg	Munich Malt light (15,0 EBC)	Grain	4	6,3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 128,18 l of water at 70,5 C	64,4 C	75 min

- Sparge Water Acid:
- Fly sparge with 166,72 l water at 75,6 C
- Add water to achieve boil volume of 243,83 l
- Estimated pre-boil gravity is 1,044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
500,00 g	Select Spalt [4,75 %] - Boil 60,0 min	Hop	5	24,0 IBUs
65,00 g	Klar urt (Boil 15,0 mins)	Fining	6	-
250,00 g	Select Spalt [4,75 %] - Boil 10,0 min	Hop	7	4,4 IBUs
50,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	8	-

- Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
4,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35,49 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1,048 SG)
- Measure Actual Batch Volume _____ (Target: 220,00 l)
- Add water if needed to achieve final volume of 220,00 l

Fermentation

- 06 Feb 2016 - Primary Fermentation (3,00 days at 16,0 C ending at 16,0 C)
- 09 Feb 2016 - Secondary Fermentation (11,00 days at 16,0 C ending at 16,0 C)
- 20 Feb 2016 - Tertiary Fermentation (4,00 days at 20,0 C ending at 17,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,009 SG)
- Date Bottled/Kegged: 24 Feb 2016 - Carbonation: Bottle with 1289,58 g Table Sugar
- Age beer for 30,00 days at 17,0 C
- 25 Mar 2016 - Drink and enjoy!

Notes