

ØLB Nr. 83 Løjm Kölsch

Kölsch (6 C)

Type: All Grain

Batch Size: 270,00 l

Boil Size: 306,66 l

Boil Time: 90 min

End of Boil Vol: 288,66 l

Final Bottling Vol: 265,00 l

Fermentation: Koelsch (Kolsch), Two Stage

Date: 14 Jan 2017

Brewer: Per, Nis, Leif og Nicolai

Asst Brewer: Øster Løgum Bryghus

Equipment: 1a2_Blichmann BoilerMaker 55 Gallon (250 l)

100%

Efficiency: 72,00 %

Est Mash Efficiency: 74,7 %

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: 369,75 l
- ☐ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
25,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	41,7 %
25,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	2	41,7 %
10,00 kg	Munich Malt light (15,0 EBC)	Grain	3	16,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 159,00 l of water at 70,8 C	64,4 C	75 min

- ☐ Sparge Water Acid:
- ☐ Fly sparge with 210,75 l water at 75,6 C
- ☐ Add water to achieve boil volume of 306,66 l
- ☐ Estimated pre-boil gravity is 1,045 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
250,00 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	4	18,5 IBUs
100,00 g	Klar urt (Boil 15,0 mins)	Fining	5	-
300,00 g	Perle [8,00 %] - Boil 15,0 min	Hop	6	9,6 IBUs
200,00 g	Perle [8,00 %] - Boil 10,0 min	Hop	7	4,7 IBUs
70,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	8	-

- ☐ Estimated Post Boil Vol: 288,66 l and Est Post Boil Gravity: 1,049 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 270,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
7,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35,49 ml]	Yeast	9	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,049 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 270,00 l)
- ☐ Add water if needed to achieve final volume of 270,00 l

Fermentation

- ☐ 14 Jan 2017 - Primary Fermentation (3,00 days at 16,0 C ending at 16,0 C)
- ☐ 17 Jan 2017 - Secondary Fermentation (11,00 days at 16,0 C ending at 16,0 C)
- ☐ 28 Jan 2017 - 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: 01 Feb 2017 - Carbonation: Bottle with 1708,69 g Table Sugar
- ☐ Age beer for 30,00 days at 17,0 C
- ☐ 03 Mar 2017 - Drink and enjoy!

Notes