

ØLB Nr. 103 Løjlm SommerAle

Blonde Ale (18 A)

Type: All Grain

Batch Size: 310,00 L

Boil Size: 347,89 L

Boil Time: 90 min

End of Boil Vol: 329,90 L

Final Bottling Vol: 315,00 L

Fermentation: Koelsch (Kolsch), Two Stage

Date: 26 Apr 2019

Brewer: Per, Nis, Mogens, Nicolai og Leif

Asst Brewer: Øster Løgum Bryghus

Equipment: 275_Blichmann

BoilerMaker (300 l) 100%

Efficiency: 72,00 %

Est Mash Efficiency: 74,3 %



Taste Rating: 0,0

Taste Notes:

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (2023,72 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 406,98 L
- Mash Water Acid: 51,0 ml (3,4 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
409,31 L	Øster Løgum Vand	Water	1	-	-
25,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
25,00 ml	Lactic Acid (Mash)	Water Agent	3	-	-
8,97 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
8,60 g	Salt (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
47,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	6	83,9 %	30,64 L
4,50 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,9...)	Grain	7	8,0 %	2,93 L
4,50 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	8	8,0 %	2,93 L
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	9	-	-
14,70 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	10	-	-
14,10 g	Salt (Sparge)	Water Agent	11	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 149,04 L of water at 70,8 C	64,4 C	75 min

- Sparge Water Acid: 71,5 ml (4,8 tbsp) Lactic Acid (88%)
- Fly sparge with 257,93 L water at 75,6 C
- Add water to achieve boil volume of 347,89 L
- Estimated pre-boil gravity is 1,036 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
250,00 g	Warrior 2016 [10,00 %] - Boil 60,0 min	Hop	12	19,1 IBUs	-
15,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	13	-	-
50,00 g	Cascade [5,50 %] - Boil 15,0 min	Hop	14	0,9 IBUs	-
250,00 g	Cascade [5,50 %] - Boil 10,0 min	Hop	15	3,5 IBUs	-
10,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	16	-	-

- Estimated Post Boil Vol: 329,90 L and Est Post Boil Gravity: 1,039 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 310,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,0 pkg	German Ale/Kolsch (White Labs #WLP029) [35...	Yeast	17	-	-

- Measure Actual Original Gravity _____ (Target: 1,039 SG)
- Measure Actual Batch Volume _____ (Target: 310,00 L)

Fermentation

- 26 Apr 2019 - Primary Fermentation (3,00 days at 16,0 C ending at 16,0 C)
- 29 Apr 2019 - Secondary Fermentation (11,00 days at 16,0 C ending at 16,0 C)
- 10 May 2019 - Tertiary Fermentation (4,00 days at 20,0 C ending at 17,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,007 SG)
- Date Bottled/Kegged: 14 May 2019 - Carbonation: Bottle with 1685,92 g Table Sugar
- Age beer for 30,00 days at 17,0 C
- 13 Jun 2019 - Drink and enjoy!

Notes