

ØLB Nr. 110 Løjm Kölsch

Kölsch (6 C)

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: 18 Jul 2020

Brewer: Per, Nis, Leif og Nicolai og Jan

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: Kalkuleret en mæskeeff på 77, men den var hele 83%. (bryg 105)

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: 422,00 L
- Mash Water Acid: 64,4 ml (4,4 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
423,00 L	Øster Løgum Vand	Water	1	-	-
35,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
35,00 ml	Lactic Acid (Mash)	Water Agent	3	-	-
15,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
4,37 g	Calcium Chloride (Mash)	Water Agent	5	-	-
3,77 g	Salt (Mash)	Water Agent	6	-	-
0,43 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	7	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
40,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	8	56,3 %	26,08 L
21,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	9	29,6 %	13,69 L
10,00 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	10	14,1 %	6,52 L
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	11	-	-
20,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	12	-	-
5,35 g	Calcium Chloride (Sparge)	Water Agent	13	-	-
4,61 g	Salt (Sparge)	Water Agent	14	-	-
0,53 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	15	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 187,60 L of water at 71,5 C	64,4 C	75 min

- Sparge Water Acid: 65,0 ml (4,4 tbsp) Lactic Acid (88%)
- Fly sparge with 234,40 L water at 75,6 C
- Add water to achieve boil volume of 347,89 L
- Estimated pre-boil gravity is 1,047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
280,00 g	Citra [12,00 %] - Boil 60,0 min	Hop	16	23,2 IBUs	-
15,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	17	-	-
50,00 g	Perle - Hallertau [8,00 %] - Boil 15,0 min	Hop	18	1,4 IBUs	-
280,00 g	Perle - Hallertau [8,00 %] - Boil 10,0 min	Hop	19	5,6 IBUs	-
10,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	20	-	-

- Estimated Post Boil Vol: 329,90 L and Est Post Boil Gravity: 1,051 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	21	-	-

- Measure Actual Original Gravity _____ (Target: 1,051 SG)
 Measure Actual Batch Volume _____ (Target: 310,00 L)

Fermentation

- 18 Jul 2020 - Primary Fermentation (3,00 days at 16,0 C ending at 16,0 C)
 21 Jul 2020 - Secondary Fermentation (11,00 days at 16,0 C ending at 16,0 C)
 01 Aug 2020 - 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: 05 Aug 2020 - Carbonation: Bottle with 1685,92 g Table Sugar
 Age beer for 30,00 days at 17,0 C
 04 Sep 2020 - Drink and enjoy!

Notes