

Kolsch AG (Dry)

Kölsch (5 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Koelsch (Kolsch), Two Stage

Date: 24 Apr 2018
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.18 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Pilsner Malt (Avangard) (1.7 SRM)	Grain	1	90.0 %
1 lbs	Wheat Malt, Dark (Weyermann) (7.0 SRM)	Grain	2	10.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.38 gal of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.80gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Spalter [4.50 %] - Boil 60.0 min	Hop	3	17.0 IBUs
1.00 oz	Spalter [4.50 %] - Boil 5.0 min	Hop	4	3.4 IBUs

- Estimated Post Boil Vol: 5.73 gal 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 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23...	Yeast	5	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 24 Apr 2018 - Primary Fermentation (3.00 days at 60.0 F ending at 60.0 F)
- 27 Apr 2018 - Secondary Fermentation (12.00 days at 60.0 F ending at 60.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 09 May 2018 - Carbonation: Bottle with 5.00 oz Corn Sugar
- Age beer for 30.00 days at 63.0 F
- 08 Jun 2018 - Drink and enjoy!

Notes