

2012 Kolsch

Kelsch

Type: All Grain
Batch Size (fermenter): 11.00 gal
Boil Size: 12.90 gal
Boil Time: 90 min
End of Boil Volume 11.96 gal
Final Bottling Volume: 11.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 5/19/2012
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment
Brewhouse Efficiency: 72.00 %
Est Mash Efficiency 75.3 %
Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
19 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	92.7 %
1 lbs 8.0 oz	Vienna Malt (3.5 SRM)	Grain	2	7.3 %
2.75 oz	Hallertauer [4.30 %] - Boil 60.0 min	Hop	3	25.3 IBUs
1.76 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	4	-
1.75 Items	Imersion Chiller (Boil 15.0 mins)	Other	5	-
2.0 pkg	German Ale/Kolsch (White Labs #WLP029) [35.49 ml	Yeast	6	-

Beer Profile

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 25.3 IBUs
Est Color: 3.7 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge
Sparge Water: 7.68 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 20 lbs 8.0 oz
Grain Temperature: 68.0 F
Tun Temperature: 68.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.69 gal of water at 158.8 F	149.0 F	60 min
Sparge Step:	Fly sparge with 7.68 gal water at 170.0 F		
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time			

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 8.64 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 8.64 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

5g Gypsum
7gr Calcium Chloride
5gm Epsom Salts

4ml Latic