

Kölsch

Kölsch (5 B)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 147,00 L
Boil Time: 70 min
End of Boil Vol: 144,79 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 19 Oct 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 78,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
23,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	92,0 %	15,00 L
1,00 kg	Munich I (Weyermann) (14,0 EBC)	Grain	2	4,0 %	0,65 L
1,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	3	4,0 %	0,65 L
50,00 g	Tradition [6,30 %] - Boil 60,0 min	Hop	4	7,4 IBUs	-
100,00 g	Tradition [6,30 %] - Boil 10,0 min	Hop	5	8,9 IBUs	-
100,00 g	Tradition [6,30 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	6	4,3 IBUs	-
5,0 pkg	LalBrew® Köln Kölsch Style (Lallemand #) [35,49 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 20,5 IBUs
Est Color: 7,2 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,011 SG
Actual Alcohol by Vol: 4,9 %
Calories: 447,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 92,04 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 25,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Beta amilase	Add 80,00 L of water and heat to 67,0 C over 10 min	67,0 C	30 min
Alfa Amilase	Heat to 72,0 C over 15 min	72,0 C	30 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 92,04 L water at 78,0 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou iniciando em 17°C e terminando em 20°C por uma semana. Maturou por 3 semanas iniciando em 9°C e terminando em 0°C.

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