

# #139 Kølsh

Kølsh (6 C)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 22,83 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 18,80 l  
**Fermentation:** Koelsch (Kolsch), Two Stage

**Date:** 24 Sep 2019  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
2,80 kg	DMG Pilsner (4,0 EBC)	Grain	1	68,3 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	24,4 %
0,30 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	7,3 %
7,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	4	11,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	5	-
40,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	6	12,8 IBUs
1,0 pkg	Kølsh (Cross My Loof #)	Yeast	7	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,048 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 4,8 %  
**Bitterness:** 24,0 IBUs  
**Est Color:** 10,2 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 484,7 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Medium Body  
**Sparge Water:** 16,25 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,66  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 4,10 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 11,89 l of water at 72,5 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 16,25 l water at 75,6 C

**Mash Notes:** 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:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Koelsch (Kolsch), Two Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 17,0 C

Notes

Created with [BeerSmith](#)