

# #155 Sommer Kölsch

Kölsch (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:** Ale, Single Stage

**Date:** 25 Jun 2021  
**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
1,81 kg	DMG Pilsner (4,0 EBC)	Grain	1	51,6 %
1,30 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	37,0 %
0,20 kg	Cara Blond 20 (Castle Malting) (20,0 EBC)	Grain	3	5,7 %
0,20 kg	Caramel Rye (Weyermann) (69,0 EBC)	Grain	4	5,7 %
8,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	5	14,8 IBUs
10,00 g	Brewers Gold [6,20 %] - Boil 20,0 min	Hop	6	5,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
40,00 g	Hersbrucker [2,70 %] - Boil 10,0 min	Hop	8	5,6 IBUs
1,0 pkg	Kölsch (Cross My Loof #)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,042 SG  
**Est Final Gravity:** 1,006 SG  
**Estimated Alcohol by Vol:** 4,7 %  
**Bitterness:** 25,8 IBUs  
**Est Color:** 14,2 EBC

**Measured Original Gravity:** 1,044 SG  
**Measured Final Gravity:** 1,007 SG  
**Actual Alcohol by Vol:** 4,8 %  
**Calories:** 404,1 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step,  
Light Body  
**Sparge Water:** 17,19 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,58  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 3,51 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 10,36 l of water at 69,9 C	64,4 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 17,19 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:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Keg with 12,54 PSI  
**Carbonation (from Meas Vol):** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

Notes

*Created with BeerSmith*