

#158 Porse 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: 18 Mar 2022
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 |
|---------|---|-------|---|-----------|
| 3,50 kg | Pilsner Fuglsang (4,0 EBC) | Grain | 1 | 89,7 % |
| 0,30 kg | Cara Hell (25,0 EBC) | Grain | 2 | 7,7 % |
| 0,10 kg | Biscuit Malt (45,3 EBC) | Grain | 3 | 2,6 % |
| 7,00 g | Topaz [15,90 %] - Boil 60,0 min | Hop | 4 | 13,8 IBUs |
| 50,00 g | East Kent Goldings (EKG) [4,90 %] - Boil 10,0 min | Hop | 5 | 12,1 IBUs |
| 3,00 g | Porse (Boil 5,0 mins) | Spice | 6 | - |
| 1,0 pkg | Kölsch (Cross My Loof #) | Yeast | 7 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 26,0 IBUs
Est Color: 9,5 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,1 %
Calories: 455,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 10,06 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,67
Measured Mash PH: 5,20

Total Grain Weight: 3,90 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 |
|----------|--------------------------------|------------------|-----------|
| Mash In | Add 11,37 l of water at 69,9 C | 64,4 C | 75 min |
| Mash Out | Add 6,51 l of water at 97,5 C | 75,6 C | 10 min |

Sparge: Fly sparge with 10,06 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 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

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