

Guldbryllupsbryg #36

Kölsch

Type: All Grain

Batch Size (fermenter): 30,00 l

Boil Size: 34,24 l

Boil Time: 60 min

End of Boil Volume 32,24 l

Final Bottling Volume: 30,00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 09-06-2012

Brewer: Thomas Nørgaard

Asst Brewer: Kim Nybo

Equipment: Brouwland gryde

Brewhouse Efficiency: 80,00 %

Est Mash Efficiency 82,7 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
3,75 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	62,5 %
1,50 kg	Munich Malt (17,7 EBC)	Grain	2	25,0 %
0,75 kg	Wheat Malt, Bel (3,9 EBC)	Grain	3	12,5 %
23,00 g	Perle [6,76 %] - Boil 60,0 min	Hop	4	13,5 IBUs
55,00 g	First Gold [6,23 %] - Boil 10,0 min	Hop	5	9,8 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	6	-
1,06 tsp	Yeast Nutrient (Primary 3,0 days)	Other	7	-

Beer Profile

Est Original Gravity: 1,047 SG

Est Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 4,4 %

Bitterness: 23,4 IBUs

Est Color: 9,7 EBC

Measured Original Gravity: 1,046 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 4,7 %

Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 24,65 l

Sparge Temperature: 73,6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 6,00 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,60 l of water at 77,3 C	68,6 C	75 min

Sparge Step: Fly sparge with 24,65 l water at 73,6 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: 14,89 PSI

Keg/Bottling Temperature: 7,2 C

Fermentation: Ale, Single Stage

Volumes of CO2: 2,5

Carbonation Used: Keg with 14,89 PSI

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

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