

Kölsch

Batch Size: 23,00 l
Boil Size: 29,02 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 4,5 %
Bitterness: 25,2 IBUs
Color: 8,5 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 25,52 l
Total Grain Weight: 5,10 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,049 SG
Final Gravity: 1,015 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pilsner malt (3,2 EBC)	Grain	1	78,4 %
0,60 kg	Mnich Light (16,0 EBC)	Grain	2	11,8 %
0,50 kg	Cara Pale (10,0 EBC)	Grain	3	9,8 %
17,00 g	Magnum [11,00 %] - Boil 60,0 min	Hop	4	20,8 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	5	-
20,00 g	Hallertauer Hersbrucker [3,00 %] - Boil 10,0 min	Hop	6	2,4 IBUs
30,00 g	Hallertauer Hersbrucker [3,00 %] - Boil 5,0 min	Hop	7	2,0 IBUs
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,00 l of water at 74,0 C	69,0 C	60 min
Mash Out	Add 0,00 l of water and heat to 75,6 C over 2 min	75,6 C	10 min

Sparge: Fly sparge with 16,13 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-

- Primary fermentation (14,00 days at 18,0 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Carbonation Type: Bottle
Weight: 141,85 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 141,85 g Table Sugar
Age for: 30,00 days
Storage Temperature: 15,0 C

(C) 2018 CBF Drinkit AB