

# AngloKölsch

Kölsch (6 C)

**Batch Size:** 25,00 l  
**Boil Size:** 34,08 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 28,08 l  
**Final Bottling Vol:** 23,00 l

**Date:** 22 May 2016  
**Brewer:** Morten Sevland  
**Equipment:** Electric BIAB (25L) Sparge  
**Efficiency:** 75,00 %  
**Fermentation:** Ale, Single Stage



## Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 20,00 l
- Heat Sparge Water: 19,09 l to 78,0 C
- Total Water Needed: 39,09 l

## Water Prep

Amt	Name	Type	#	%/IBU
5,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-
2,50 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	2	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
4,10 kg	Pilsner (S) (3,8 EBC)	Grain	3	82,0 %
0,50 kg	Vienna (BM) (8,0 EBC)	Grain	4	10,0 %
0,40 kg	Wheat, WhiteSwaen (5,1 EBC)	Grain	5	8,0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 20,00 l of water and heat to 65,0 C over 0 min	65,0 C	60 min
Mash Out	Heat to 75,0 C over 15 min	75,0 C	15 min

- Fly sparge with 19,09 l water at 78,0 C
- Estimated pre-boil gravity is 1,037 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (34,08 l)

## Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

## Boil Ingredients

Amt	Name	Type	#	%/IBU
15,00 g	Northern Brewer (2014) [10,20 %] - Boil 60,0 min	Hop	6	16,0 IBUs
15,00 g	Tettnang (2014) [4,70 %] - Boil 30,0 min	Hop	7	5,7 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	8	-
8,00 g	Tettnang (2014) [4,70 %] - Boil 10,0 min	Hop	9	1,4 IBUs
5,00 g	Hallertauer Mittelfrüh (2014) [4,70 %] - Boil 10,0 min	Hop	10	0,9 IBUs
1,00 tsp	Yeast Nutrient / Servomyces (Boil 10,0 mins)	Other	11	-
10,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	12	-

- Measured 30 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 60 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 90 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Estimated Post Boil Vol: 28,08 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: \_\_\_\_\_ 1,047 SG

## Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Dry English Ale (White Labs #WLP007) [35,49 ml]	Yeast	13	-

- |  |   |
|--|---|
| <input type="radio"/> Measure Actual Original Gravity _____ (1,047 SG) | <input type="radio"/> Added _____ l of water to achieve 25,00 l |
| <input type="radio"/> Measure Actual Batch Volume _____ (25,00 l)      | <input type="radio"/> Final Pre-Ferment Batch Volume _____ l    |

### Fermentation

- 22 May 2016 - Primary Fermentation (14,00 days at 16,0 C ending at 16,0 C)

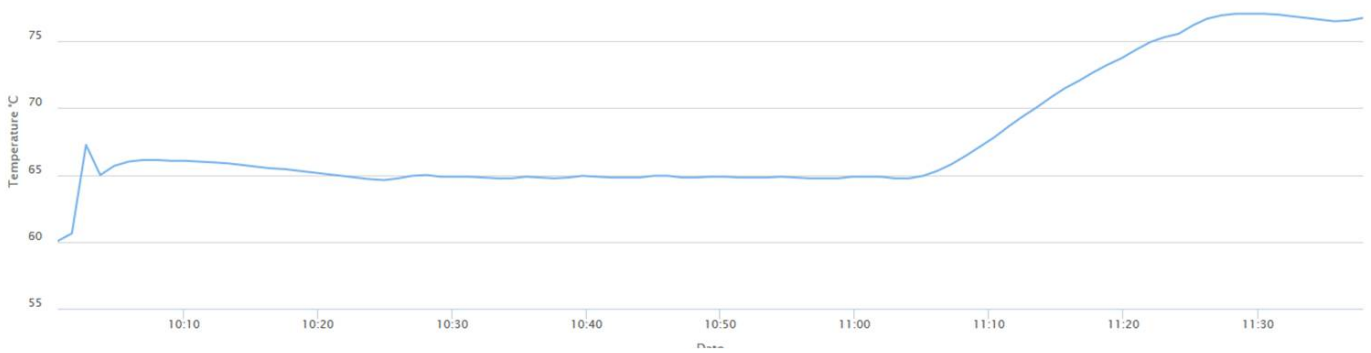
### Dry Hop and Bottle/Keg

- |   |   |
|---|---|
| <input type="radio"/> Estimate Final Gravity: <u>1,009 SG</u> | <input type="radio"/> Carbonation: Keg with 138,73 KPA (bar= KPA/100) |
| <input type="radio"/> Measure Final Gravity: _____            | <input type="radio"/> Age beer for 30,00 days at 18,3 C               |
| <input type="radio"/> Date Bottled/Kegged: 05 Jun 2016        | <input type="radio"/> 05 Jul 2016 - Drink and enjoy!                  |

### Notes

#### Mash – AngloKølsch

From  To



#### Ferment – AngloKølsch

From  To

