

# Ettårsdagen

Kölsch (6 C)

**Date:** 10 Feb 2016  
**Brewer:** Morten Sevland  
**Batch Size:** 25,00 l  
**Boil Size:** 34,08 l  
**Boil Time:** 90 min  
**Final Bottling Vol:** 23,00 l  
**Equipment:** Electric BIAB (25L) Sparge  
**Fermentation:** Ale, Single Stage

**Est Original Gravity:** 1,047 SG  
**Est Final Gravity:** 1,008 SG  
**Est ABV:** 5,0 %  
**Est Bitterness:** 24,1 IBUs  
**Est Color:** 6,3 EBC  
**Measured Original Gravity:** 1,047 SG  
**Measured Final Gravity:** 1,009 SG  
**Actual ABV:** 5,0 %



## Ingredients

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	-
4,10 kg	Pilsner (W) (3,3 EBC)	Grain	3	82,0 %
0,50 kg	Vienna Malt (6,9 EBC)	Grain	4	10,0 %
0,40 kg	Wheat (BM) (5,0 EBC)	Grain	5	8,0 %
15,00 g	Northern Brewer (2014) [10,20 %] - Boil 60,0 min	Hop	6	16,1 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	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	12	-

## Mash Profile

**Mash Name:** Temp Mash - 65C@60min  
**Sparge Water:** 19,09 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5,00 kg  
**Grain Temperature:** 20,0 C  
**Tun Temperature:** 20,0 C  
**Mash PH:** 5,20

## 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

**Sparge:** Fly sparge with 19,09 l water at 78,0 C

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 138,73 KPA  
**Keg/Bottling Temperature:** 14,0 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,4  
**Carbonation Used:** Keg with 138,73 KPA  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

\*\*\*\*\* LOGG \*\*\*\*\*

Ettårsdagen (Kölsch), 25L

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10.02.16 @ 22:00

- Logging startet

- Tempereaturøkning fra 10C - 16C

10.02.16 @ 21:00

- Gjæringsdata, Kölsch

- OG: 1.047
- Beregnet FG: 1.008
- Beregnet ABV: 5,1%
- Oksygenering: 0,5 l/m @ 1,5 min
- Pitch @ 16C, Safale US-05
- STC @ 16C
- Gjæringskar liter: 25L
- Plassering av gjæringskar: Oppe - Ferment1 (Ferment3)
- Standard gjærlås

### Mash – Ettårsdagen – Kölsch

From Feb 10, 2016 To Feb 10, 2016

