174 Rosch EU-AU

K□lsch (4 G)

Type: All Grain
Batch Size: 25,00 L
Boil Size: 28,04 L
Boil Time: 60 min
End of Boil Vol: 26,04 L
Final Bottling Vol: 23,80 L
Fermentation: Ale, Two Stage

Date: 26 May 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Pilsner (4,5 EBC)	Grain	2	84,7 %	3,26 L
0,50 kg	Wheat (6,0 EBC)	Grain	3	8,5 %	0,33 L
0,40 kg	Vienna (8,0 EBC)	Grain	4	6,8 %	0,26 L
5,40 g	Huell Melon [7,00 %] - Boil 60,0 min	Hop	5	4,0 IBUs	-
5,20 g	Galaxy [13,50 %] - Boil 60,0 min	Hop	6	7,4 IBUs	-
10,40 g	Galaxy [17,70 %] - Boil 15,0 min	Hop	7	9,6 IBUs	-
10,00 g	Huell Melon [7,00 %] - Boil 15,0 min	Hop	8	3,7 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
15,20 g	Huell Melon [7,00 %] - Boil 5,0 min	Hop	10	2,2 IBUs	-
15,00 g	Galaxy [17,70 %] - Boil 5,0 min	Hop	11	5,6 IBUs	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,4 %
Bitterness: 32,5 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,6 %
Calories: 506,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 7,71 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 0,00

Total Grain Weight: 5,90 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 27,44 L of water at 67,4 C	64,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 7,71 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: Bottle
Pressure/Weight: 127,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 127,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 90,99 g Table Sugar

Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

20L RO vand

K-97:
Tysk alegær skummer krafigt op under gæringen. Velegnet til øl med svage frugtnoter og belgiske hvedeøl. Giver en god lang eftersmag på øllet.
Dossering: 11,5 g. pr. 20 25 liter
Gærings temp.: 15 20 o C
Bundfældning: Høj

Ca. 26L ca. 26 grader i bucketbuddy i ferminator sat til 10 grader tank.

Aften:

Gær tilsat ved 19 grader. Sænkes til 17 grader 27/5.

16/6:

Ca. 17l i fad.

5,6g sukker/liter

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