

224 Krisp Kristofferson 5G

Kölsch (5 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 02 Nov 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 258.87 ml warm water and add optional 12.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.89 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 13.0 oz	Pilsner Malt (Rahr) (1.7 SRM)	Grain	1	73.7 %	0.53 gal
1 lbs 6.0 oz	Carapils (Briess) (1.5 SRM)	Grain	2	14.8 %	0.11 gal
12.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	8.1 %	0.06 gal
5.0 oz	Vienna Malt (3.5 SRM)	Grain	4	3.4 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 10.86 qt of water at 165.7 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.18 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	27.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 02 Nov 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

06 Nov 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 16 Nov 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Dec 2020 - Drink and enjoy!

Notes