

2021/02/14 - Kal's Kolsch

Name	Kal's Kolsch			
Style	Kolsch	Brew Date	2021-02-13/14 (Split brew)	
Type	All Grain	Boil Size	14.2 gal	
IBU's	19.82	Batch Size	12 gal	
Color	3.6 SRM	Boil Time	90 min	
	Estimated	Actual		
Pre-Boil OG	1.042			
OG	1.048	1.050		
FG	1.014	1.014		
ABV	4.37%	4.72%		
Efficiency	75%	78.67%		
Grain	24 lbs	Weyermann Plisner	93%	
	1.0 lbs	Weyermann Vienna Malt	4.65%	
	0.5 lbs	Carafoam	2.35%	
Water Treatment		HTL (15 gal)	MT (8 gal)	
	Campden Tablets	1	1/2	
	Gypsum	1.5 g	0.8 g	
	Calc Chloride	9.6 g	5.1 g	
	Epson Salt	6.2 g	3.3 g	
	Baking Soda	0.8 g	0.4 g	
Mash	90 mins	150 F	Batch Sparge	
Hops	60 mins	2.0 oz	Hallertauer (6.4%)	19.82 IBU
Additions	15 mins	1	Whirlfloc Tablet	
	15 mins	1	Immersion Chiller	
Yeast	22g/carboy	S-23		
Fermentation	Primary	14-28 days	60 F	
	Cold Crash	2 days	37 F	
	Lager	14 days	37 F	
Notes	Split brew - mash on Saturday and boil on Sunday Reduced hops to 2 oz Mashed in at 160 and set HLT to 150 One of the carboys got more trub than the other @14 days FG - 1014 Set temp to 36F to cold crash but then decide to see if it would go to 1012 or lower. Set temp back to 60. Changed mind with 4 hours. Drinking Notes I don't think this was a hit. (Dec 2023)			

