

2019/05/03 - Kal's Kolsch

Name	Kal's Kolsch			
Style	Kolsch	Brew Date	2019-05-03	
Type	All Grain	Boil Size	14.2 gal	
IBU's	24.8	Batch Size	12 gal	
Color	3.6 SRM	Boil Time	90 min	
	Estimated	Actual		
Pre-Boil OG	1.042	1.043		
OG	1.048	1.048		
FG	1.014	1.012		
ABV	4.3%	4.7%		
Efficiency	75%			
Grain	20 lbs	Pilsner (2 Row) Ger	93%	
	1 lbs	Weyermann Vienna Malt	4.7%	
	0.5 lbs	Carafoam	2.3%	
Water Treatment	NA			
Mash	90 mins	150 F	Batch Sparge	
Hops	60 mins	2.5 oz	Hallertauer (6.4%)	24.8 IBU
Additions	15 mins	1	Whirlfloc Tablet	
	15 mins	1	Immersion Chiller	
Yeast	4 packets (11.5g/packet)	Saflager S-23		
Fermentation	Primary	28 days	55 F	
	Cold Crash	2 days	32 F	
	Lager	30 days	33 F	

Notes	— last time— 2 oz of 2011 hallertau. Unknown AA Pre boil sg: 1036 Post boil sg: 1044 Jan 25, 2015 - delicious. Almost 2 months lagering. — this time — Ended up with 14.5 gallons in the boil kettle. Pre Boil OG: 1043 Fermented at 65F for 36 hours or so. Changed temp to 55F. June 2nd (4 weeks, 2 days) - FG 1012 - cold crashed to 2C
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