

2012/08/12 - Kolsch (Lugtread Clone)

Name	Kolsch (Lugtread Clone)			
Style	German Pilsner (Pils)		Brew Date	2012-08-12
Type	All Grain		Boil Size	13.0 gal
IBU's	23.1		Batch Size	11.5 gal
Color	3.3 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.044			
OG	1.049		1.044	
FG	1.015		1.010	
ABV	4.5%		4.5%	
Efficiency	85.0%			
Grain	17.5 lbs	Pilsner (2 Row) Ger		96.7%
	0.6 lbs	Wheat, Flaked		3.3%
Hop	60 mins	1.5 oz	Pearle (8.0%)	18.1 IBU
	15 mins	1.0 oz	Hallertauer (4.8%)	3.8 IBU
	0 mins	2.0 oz	Hallertauer (4.8%)	-
Additions	15 min	1.0	Whirfloc Tablet	
Yeast	3.0	Saflager S-23		
Fermentation	Primary	21 days	59.0 F	
	Cold Crash	3 days	37.0 F	
	Bottle/Keg	0 days	38.0 F	
	Lager	14 days	40.0 F	
Carbonation	Force Carbonation	13.0 psi	37.4 F	

Notes	First runnings: 1066 Pre boil sg(refract): 1037 Pre boil sg: 1040 Post boil sg(refract): 1041 Post boil sg: 1044 Danby fridge set to 4 6 weeks after brew it tastes great! Lagged under pressure for 2+ weeks.
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