

# 2015/09/12 - Kolsch (New)

Name	Kolsch (New)			
Style	Kolsch		Brew Date	2015-09-12
Type	All Grain		Boil Size	13.5 gal
IBU's	22.4		Batch Size	12.0 gal
Color	6.2 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.049			
OG	1.051		1.050	
FG	1.015		1.011	
ABV	4.7%		4.7%	
Efficiency	85.0%			
Grain	18.5 lbs	Canadian 2-Row - 2014 Fall		83.1%
	3.0 lbs	Melanoiden Malt - 2011 Spring		13.5%
	0.8 lbs	Wheat, Flaked		3.4%
Mash	90 mins	149 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	1.8 oz	Pearle (7.0%)	18.9 IBU
	0 mins	2.0 oz	Hallertauer (5.6%)	-
	15 mins	1.0 oz	Hallertauer (5.6%)	4.2 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	4.0	Saflager W-34/70		
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	

<b>Notes</b>	<p>Og: 1050  All new recipe. Ad hoc. A little bit of Melanoiden to give it a biscuit taste.</p> <p>Chilled to 76  Then added yeast and setup in fridge. Fridge set to 50 with probe attached to carboy.  Now just wait, and wait and wait.....</p> <p>Day 14: Sg: 1022  Day 18: Raised temp to 55  Day 19: Raised temp to 60  Day 22: Raised to 65  Day 25: Sg: 1011 - Cold crashed - temp 37  Had a twang but 11 months later it was good.</p> <p>Darker than it should be. Didn't like it for a long time.</p>