

2014/11/07 - Kal's Kolsch

Name	Kal's Kolsch			
Style	Kolsch		Brew Date	2014-11-07
Type	All Grain		Boil Size	12.1 gal
IBU's	23.3		Batch Size	10.0 gal
Color	3.8 SRM		Boil Time	90 min
	Estimated		Actual	
Pre-Boil OG	1.049			
OG	1.057		1.044	
FG	1.014		1.007	
ABV	5.6%		5.6%	
Efficiency	85.0%			
Grain	18.0 lbs	Pilsner (2 Row) Ger		94.7%
	1.0 lbs	Weyermann Vienna Malt		5.3%
Mash	90 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	2.0 oz	Hallertauer (6.7%)	22.8 IBU
Additions	15 min	1.0	Whirfloc Tablet	
Yeast	4.0	Safale US-05		
Fermentation	Primary	21 days	60.0 F	
	Cold Crash	2 days	32.0 F	
	Lager	30 days	33.0 F	
Notes	2 oz of 2011 hallertau. Unknown AA Pre boil sg: 1036 Post boil sg: 1044 Jan 25, 2015 - delicious. Almost 2 months lagering.			