

#011 Jetpack

Kölsch (6 C)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 11 Nov 2013
Brewer:
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.2 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
4.60 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	1	92.0 %
0.20 kg	Cara-Pils/Dextrine (3.9 EBC)	Grain	2	4.0 %
0.20 kg	Caraamber (59.1 EBC)	Grain	3	4.0 %
30.00 g	Sylva [7.60 %] - Boil 60.0 min	Hop	4	21.5 IBUs
20.00 g	Sylva [7.60 %] - Steep/Whirlpool 10.0 min	Hop	5	2.6 IBUs
1.0 pkg	German Ale/Kolsch (White Labs #WLP029) [35.49 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 24.1 IBUs
Est Color: 8.9 EBC

Measured Original Gravity: 1.047 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.8 %
Calories: 436.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 14.67 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.00 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.04 l of water at 73.1 C	66.7 C	60 min
Mash Out	Add 7.30 l of water at 93.7 C	75.6 C	10 min

Sparge: Fly sparge with 14.67 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 137.22 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.4
Carbonation Used: Bottle with 137.22 g Table Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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