

xBmt-20200127 Olive Oil Aeration - 4.3%

Kölsch

Author: Cade Jobe

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.38
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Final Gravity : 1.011

Fermentables (1.08 kg)

1.02 kg - Pilsner (2 row) (Gambrinus) 3.2 EBC...
60 g - Wheat Malt (Gambrinus) 4.5 EBC (5.6%)

Hops (4.1 g)

60 min - 2.2 g - Hallertau Magnum - 14% (16 IBU)
5 min - 1.9 g - Tettnang - 4.5% (1 IBU)

Miscellaneous

Mash - 0.93 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.34 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 5.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Primary - 2.152 ml - Olive Oil

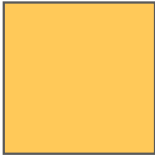
Yeast

0.5 pkg - Imperial Yeast Dieter G03

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.24 L
Sparge Water : 5.68 L
Boil Time : 60 min
Total Water : 8.92 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Light Body, No Mash Out
70.4 °C - Strike Temp
64.4 °C - 60 min - Mash In

Fermentation Profile

Imported
12.8 °C - 10 days - Primary
20 °C - 10 days - Secondary
1.1 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 153 Mg 17 Na 18 Cl 50 SO 389 HCO 17

SO/Cl ratio: 7.8
Mash pH: 5.14
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 194 | Mg 17 | Na 18 | SO4 389 | Cl 50
<http://brulosophy.com/2020/01/27/impact-of-using-olive-oil-as-an-alternative-to-wort-aeration-exbeerim-ent-results/>