

Batch #55 - Feb 28, 2025

Kolsch Istra - 5%

Kölsch

Brewer: Valentino Mravunac

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.58
Color : 7 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.048
Final Gravity : 1.010

Fermentables (4.02 kg)

3.5 kg - 70 min - Mash - Beastly pilsner 3.5...
204 g - 70 min - Mash - Vienna 8.5 EBC (5.1%)
204 g - 70 min - Mash - Wheat 6 EBC (5.1%)
108 g - 70 min - Mash - Carapils/Carafoam 3.9...

Hops (76 g)

90 min - 30 g - Hallertauer Mittelfrueh - 4%...
15 min - 25 g - Tettnang - 4.5% (8 IBU)
5 min - 21 g - Tettnang - 4.5% (3 IBU)

Hop Stand

20 min hopstand @ 77 °C

Miscellaneous

Mash - 0.9 g - Calcium Chloride (CaCl2)
Mash - 0.9 g - Canning Salt (NaCl)
Mash - 0.9 g - Epsom Salt (MgSO4)
Mash - 2.2 g - Gypsum (CaSO4)
Mash - 4 ml - Lactic Acid 80%
Mash - 0.8 g - Magnesium Chloride (MgCl2)
10 min - Boil - 11.2 g - Lallemend Yeastlife 0
10 min - Boil - 11.2 g - Irish Moss

Yeast

1 pkg - Yeastflow Kolschmeister YF-110

Cells

4 million cells / ml

BrewZilla 35L Gen4

Batch Size : 21 L
Boil Size : 28.47 L
Post-Boil Vol : 22.4 L

Mash Water : 15.35 L
Sparge Water : 16 L
Sparge Water Temp : 80 °C
Batch Sparge : 2.33 L + 13.67 L
Boil Time : 90 min
Total Water : 31.35 L

Brewhouse Efficiency: 79.7%
Mash Efficiency: 81.6%

Mash Profile

High fermentability
70.4 °C - Strike Temp
65.6 °C - 60 min - Temperature
72 °C - 10 min - Temperature
75 °C - 10 min - mashout

Fermentation Profile

Ale
19 °C - 14 days - Primary
0 °C - 3 days - CC
0 °C - 14 days - lagering

Water Profile

Distilled Water (Meanbrews Kolsch Water)
Ca 24 Mg 6 Na 11 Cl 40 SO 50 HCO 0

SO/Cl ratio: 1.3
Mash pH: 5.31

Measurements

Mash pH:

Boil Volume: 31

Pre-Boil Gravity: 1.042

Post-Boil Kettle Volume: 26.5

Original Gravity: 1.045

Fermenter Top-Up:

Fermenter Volume: 26

Final Gravity: 1.008

Bottling Volume: 24



7 EBC

Recipe Notes

Purchash this kit from Bacchus and Barleycorn!
<https://bacchus-and-barleycorn.myshopify.com/products/mean-brews-kolsch-recipe-5-gallon>

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Recipe Notes

Official Meanbrews Kolsch Recipe from the Youtube channel

Pedigree

Highest score from all competitions: 44

Gold

2022 Arkansas State Fair, Brewed by Joe D'Auria, 1st out of 6 entries

(<https://web.archive.org/web/20221019172108/https://arstatefair.brewcomp.com/>)

2023 Colorado state Fair, Brewed by Kevin Wagner, 1st out of 9 entries

(<https://reggiebeer.com/ReggieWeb.php?Web=1000782>)

Silver

2022 MVHBC, Brewed by Joe D'Auria, 2nd out of 13 entries

(<https://web.archive.org/web/20221002160551/https://competition.mvhbc.com/>)

Bronze:

2021 IBU open, Brewed by Michael Rensing, 3rd out of 9 entries

(<https://web.archive.org/web/20220227055819/https://ibuopen.brewcompetition.com/>)

2022 Brixtoberfest, Brewed by Joe D'Auria, 3rd out of 12 entries

(<https://web.archive.org/web/20221001214047/https://brixtoberfest.brixiesbrewers.com/>)

Batch Log

February 28, 2025	Brew Date
February 28, 2025	Fermentation Start
February 28, 2025 12:17 PM	Status: Brewing
February 28, 2025 5:53 PM	Status: Fermenting
March 16, 2025	Bottling Date
March 16, 2025 7:00 PM	Status: Conditioning
March 31, 2025 9:05 AM	Status: Completed
April 14, 2025 10:23 PM	Status: Archived

Taste

3.7 / 5.0