

Grätzer Take 1

Specialty Beer (23 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.06 gal
Boil Time: 120 min
End of Boil Vol: 5.98 gal
Final Bottling Vol: 4.86 gal
Fermentation: Koelsch (Kolsch), Two Stage

Date: 21 Sep 2014
Brewer: Timur
Asst Brewer:
Equipment: Pot (8 Gal) and Cooler (10 Gal) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.00 gal	Allison Park to Gratz Water	Water	1	-
7.70 g	Epsom Salt (MgSO4) (Mash 120.0 mins)	Water Agent	2	-
4.50 g	Baking Soda (Mash 120.0 mins)	Water Agent	3	-
3.60 g	Chalk (Mash 120.0 mins)	Water Agent	4	-
2.80 g	Calcium Chloride (Mash 120.0 mins)	Water Agent	5	-
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	6	16.7 %
5 lbs	Oak-Smoked Pale Wheat Malt (2.1 SRM)	Grain	7	83.3 %
1.13 oz	Lublin (Lubelski) [4.00 %] - Boil 105.0 min	Hop	8	20.7 IBUs
0.28 oz	Lublin (Lubelski) [4.00 %] - Boil 30.0 min	Hop	9	3.6 IBUs
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	10	-
1.0 pkg	German Ale (Wyeast Labs #1007) [124.21 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.027 SG
Est Final Gravity: 1.006 SG
Estimated Alcohol by Vol: 2.8 %
Bitterness: 24.4 IBUs
Est Color: 2.3 SRM

Measured Original Gravity: 0.000 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: -75.8 %
Calories: 34.4 kcal/12oz

Mash Profile

Mash Name: Temperature Mash, 3+ Step, Light Body
Sparge Water: 5.78 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 6 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Acid Rest	Add 8.98 qt of water at 104.0 F	100.0 F	30 min
Protein Rest	Heat to 125.0 F over 10 min	125.0 F	30 min
Mash Step	Heat to 150.0 F over 20 min	150.0 F	10 min
Saccharification	Heat to 158.0 F over 10 min	158.0 F	30 min
Mash Out	Heat to 167.0 F over 10 min	167.0 F	10 min

Sparge: Fly sparge with 5.78 gal water at 168.0 F

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 6.95 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Koelsch (Kolsch), Two Stage

Volumes of CO2: 3.5
Carbonation Used: Bottle with 6.95 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 63.0 F

Notes

Created with [BeerSmith](#)