

Dreamsicle

Kölsch (5 B)

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 13.46 gal

Boil Time: 60 min

End of Boil Vol: 11.46 gal

Final Bottling Vol: 9.25 gal

Fermentation: Koelsch (Kolsch), Two Stage

Date: 04 Sep 2017

Brewer: Simpson Lake Brewing

Asst Brewer:

Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain

Efficiency: 72.00 %

Est Mash Efficiency: 79.2 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 16.14 gal
- ☐ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs 9.3 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	82.8 %
1 lbs 7.0 oz	Wheat Malt, Red (Rahr) (3.2 SRM)	Grain	2	10.3 %
7.7 oz	Barley, Flaked (1.7 SRM)	Grain	3	3.4 %
7.7 oz	Vienna Malt (Briess) (3.5 SRM)	Grain	4	3.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21.48 qt of water at 162.1 F	150.0 F	75 min

- ☐ Sparge Water Acid:
- ☐ Fly sparge with 10.77 gal water at 168.0 F
- ☐ Add water to achieve boil volume of 13.46 gal
- ☐ Estimated pre-boil gravity is 1.030 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.28 oz	Galena [12.50 %] - Boil 60.0 min	Hop	5	7.2 IBUs
0.32 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	6	1.8 IBUs
0.32 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 15.0 min	Hop	7	1.3 IBUs
0.32 oz	Pacifica [5.50 %] - Boil 15.0 min	Hop	8	1.8 IBUs
4.00 lb	organes zested and juiced (Boil 0.0 mins)	Spice	11	-

Steeped Hops

Amt	Name	Type	#	%/IBU
1.28 oz	Pacifica [5.50 %] - Steep/Whirlpool 15.0 min	Hop	9	3.6 IBUs
0.32 oz	Hallertauer Mittelfrueh [4.00 %] - Steep/Whirlpo...	Hop	10	0.7 IBUs

- ☐ Estimated Post Boil Vol: 11.46 gal and Est Post Boil Gravity: 1.037 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 10.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	12	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.037 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 10.00 gal)
- ☐ Add water if needed to achieve final volume of 10.00 gal

Fermentation

- ☐ 04 Sep 2017 - Primary Fermentation (3.00 days at 60.0 F ending at 60.0 F)
- ☐ 07 Sep 2017 - Secondary Fermentation (12.00 days at 60.0 F ending at 60.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	vanilla beans chopped (Bottling 0.0 mins)	Other	13	-

- ☐ Measure Final Gravity: _____ (Estimate: 1.007 SG)
- ☐ Date Bottled/Kegged: 19 Sep 2017 - Carbonation: Keg with 12.54 PSI
- ☐ Age beer for 30.00 days at 63.0 F
- ☐ 19 Oct 2017 - Drink and enjoy!

Notes