

Kolbäck #15 (Dunkles)

Thomas & Christian, 2017-07-15

Starter 14/7, morning

2 liters, light DME, 2 packs of 34/70 rehydrated, pitched at 17 C and kept there. Put into fridge brew day morning while at full activity - it might have time to settle, in any case it's better to later pitch from cold to warmer than vice versa.

Water adjustment

Treat all water (34l), also sparge. 3g CaCl₂, 4g MgSO₄, high residual alkalinity matches dark beer :

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	Alkalinity	Residual Alkalinity
mg/l	mg/l	mg/l	mg/l	mg/l	ppm as CaCO ₃	ppm as CaCO ₃
53.4	16.3	43.0	44.3	46.5	190.1	142.5
★	★	★	★	▼	Range Check	
normal	normal	normal	normal	low		

Calculator [link](#).

Second calculator: [link](#)

Mäskning 20l

3000 g Munich II

1000 g Wiener

500 g Red ale

Raster

Inmäskning 65 C

63 C, 30 min

70 C, 20 min

mash-out 78 C

sparge water at 70C.

Kok

40g Hallerthau Mittelfr 4%, 60 minutes

25g samma, 15 min

1 krm protafloc, 15 min

OG in bucket: 24 l @ 47 Oe, dvs 66 % Sudhausausbeute

Fermentation

Pitch starter, only slightly decanted because still active after 9h in 4C fridge.

Starter at 7C when pitched, almost 2 liters, into 10C aerated work.

Keep at 11 C for 7 days. Activity after 24h, "stops" after a week, thus increase to 14 C, after another day to ~18C.

Measure 27/7: 16 Oe. Dark Golden and clear, thinking about skipping the cold crash altogether.

Flasktapping

$5\text{g/l CO}_2 = 7.5\text{g/l} \cdot 25\text{l} = 190\text{g}$

yeild: $31 \cdot 0.5 + 29 \cdot 0.33$