

## Brau Brethren (20250605) - 4.6%

### Kölsch

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.64  
 Colour : 15 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.043  
 Final Gravity : 1.008

### Fermentables (1.07 kg)

983 g - Pilsner 13.8 EBC (91.8%)  
 88 g - Vienna Malt 8 EBC (8.2%)  
 ^ The Malt Miller (UK) MAL-00-014

### Hops (16.6 g)

60 min - 9.6 g - Hallertau - 4.5% (22 IBU)  
 10 min - 7 g - Hallertau - 4.5% (6 IBU)

### Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.23 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.36 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.96 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Fermentis SafAle German Ale K-97  
 ^ The Malt Miller (UK) YEA-02-035

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

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

Mash Water : 3.21 L  
 Sparge Water : 5.7 L  
 Boil Time : 60 min  
 Total Water : 8.91 L



15 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

20 Lager (Standard)  
 15 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 41 Mg 6 Na 20 Cl 40 SO 80 HCO 35

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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

Target: ABV = 4.6%, IBU = 26.2, EBC = 12.6, OG = 1.045, FG = 1.010.