

Kolsch - 4.9%

Kölsch

Author: rakey | The Malt Miller

Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.43
Colour : 6 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.048
Final Gravity : 1.011

Fermentables (1.18 kg)

1.127 kg - Premium Pilsner Extra Pale Malt 2....
^ Brouwmaatje (NL) 051.249.1
54 g - Vienna Malt 8 EBC (4.6%)
^ The Malt Miller (UK) MAL-00-014

Hops (10 g)

60 min - 10 g - Hallertauer Mittelfrueh (T90)...
^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.24 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.9 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.26 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.22 g - Chalk (CaCO3)
^ The Malt Miller (UK) CHE-03-027
Mash - 0.4 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.07 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.217 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

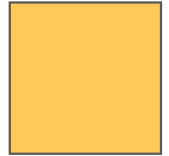
Yeast

0.5 pkg - Wyeast Labs Kolsch Yeast 2565

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.54 L
Sparge Water : 6.37 L
Boil Time : 90 min
Total Water : 9.91 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
71 °C - Strike Temp
65 °C - 90 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

03 Kolsch
16 °C - 14 days - Primary
16 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)...
Ca 50 Mg 6 Na 20 Cl 40 SO 80 HCO 61

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 = 5.1 %, IBU = 25, OG = 1.048, FG = 1.009.

<https://www.themaltmiller.co.uk/product/kolsch-2/>