

Brau Brethren (20250605) - 4.9%

Kölsch

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.61
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.008

Fermentables (1.12 kg)

1.025 kg - Pilsner 13.8 EBC (91.8%)
 92 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% (5 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 : 3.35 L
 Sparge Water : 5.6 L
 Boil Time : 60 min
 Total Water : 8.95 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 79 HCO 35

SO/Cl ratio: 2
 Mash pH: 5.39
 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.