

Kölsch (20250224) - 5.1%

Kölsch

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)  
BU/GU : 0.57  
Colour : 7 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
Original Gravity : 1.051  
Final Gravity : 1.012

Fermentables (1.28 kg)

1.121 kg - German Pilsen 3.4 EBC (87.5%)  
128 g - Vienna Malt 7.8 EBC (10%)  
32 g - Torrefied Wheat 5 EBC (2.5%)

Hops (26 g)

60 min - 6.2 g - Styrian Goldings - 5.4% (16.5%)  
60 min - 3.8 g - Hallertauer Mittelfrueh - 3.5% (10.5%)  
15 min - 7.7 g - Hersbrucker - 2.75% (5 IBU)

Hop Stand

15 min hopstand @ 80 °C  
15 min - 8.3 g - Saaz - 3.6% (2 IBU)  
^ Lot # T9020044SAA  
^ Brouwnaetje (NL) BMHUM420000 Humlegarden...

Miscellaneous

Mash - 0.21 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.25 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.21 g - Chalk (CaCO3)  
^ The Malt Miller (UK) CHE-03-027  
Mash - 0.37 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.98 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

Yeast

0.4 pkg - CrossMyLoof Kölsch Lager Ale Yeast...

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

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

Mash Water : 3.84 L  
Sparge Water : 5.27 L  
Boil Time : 60 min  
Total Water : 9.11 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °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: 5.4  
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:



7 EBC

Recipe Notes

Target: OG = 1.052