

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 CO ₂ -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



15 EBC

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

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.