

Arctic Ale - 4.7%

Kölsch

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.72
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.046
Final Gravity : 1.010

Fermentables (1.16 kg)

936 g - German Pilsen 3.4 EBC (80.6%)
^ Get 'er Brewed (NI) GEB2821
94 g - Flaked Maize 3 EBC (8.1%)
^ Lot # 211407666045
^ Brouwmaatje (NL) BM-BL.051.158.4/1
75 g - Chateau Cara Honey 67 EBC (6.5%)
37 g - Rye Malt 25 EBC (3.2%)
^ The Malt Miller (UK) MAL-00-037
19 g - Acid Malt 5.9 EBC (1.6%)

Hops (18.2 g)

45 min - 5.1 g - Magnum - 10.7% (25 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 13.1 g - Saaz - 3.6% (8 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.22 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.35 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.92 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Crossmyloof HØG-NORSK
^ Medium tolerance

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 3.48 L
Sparge Water : 5.06 L
Boil Time : 45 min
Total Water : 8.54 L



10 EBC

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

10 Kveik
22 °C - 7 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: 5.4
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:

Recipe Notes

Target: OG = 1.048.