

Roosters Yankee Golden Ale - 4.2%

Kölsch

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Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.96
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.042
Final Gravity : 1.010

Fermentables (1.05 kg)

941 g - Maris Otter 5.5 EBC (89.5%)
^ The Malt Miller (UK) MAL-00-038
76 g - Flaked Maize 3 EBC (7.2%)
^ The Malt Miller (UK) MAL-03-004
17 g - Acid Malt 5.9 EBC (1.6%)
17 g - Carapils 4 EBC (1.6%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (15.4 g)

45 min - 7.7 g - Cascade (T90) - 7.5% (27 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
15 min - 7.7 g - Cascade (T90) - 7.5% (14 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

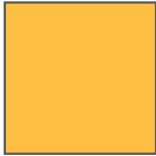
Yeast

0.3 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 : 3.15 L
Sparge Water : 5.74 L
Boil Time : 60 min
Total Water : 8.89 L



8 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

01 Ale + DR + Conditioning
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
16 °C - 14 days - Carbonation
16 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 34 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
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 = 4.3 %.