

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...
 60 min - 3.8 g - Hallertauer Mittelfrueh - 3....
 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
 ^ Brouwmaatje (NL) BM-HUM.420000 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



7 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
 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:

Recipe Notes

Target: OG = 1.052