

## Chateau Kölsch - 5%

### Kölsch

Author: Andymoz-70@homebrewinguk.com

Type: All Grain

IBU : 18 (Tinseth)  
 BU/GU : 0.35  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.012

### Fermentables (1.23 kg)

1.086 kg - Pilsner 3.5 EBC (88.1%)  
 ^ The Malt Miller (UK) MAL-00-074  
 98 g - Munich Malt 24 EBC (8%)  
 ^ The Malt Miller (UK) MAL-00-027  
 49 g - Torrified Wheat 3.9 EBC (4%)  
 ^ The Malt Miller (UK) MAL-03-006

### Hops (25.8 g)

20 min - 9.5 g - Crystal - 3.3% (9 IBU)  
 ^ The Malt Miller (UK) HOP-05-044  
 5 min - 6.8 g - Crystal - 3.3% (2 IBU)  
 ^ The Malt Miller (UK) HOP-05-044  
 5 min - 6.3 g - Amarillo (T90) - 8.4% (5 IBU)  
 ^ The Malt Miller (UK) HOP-05-007  
 5 min - 3.2 g - Hallertauer Hersbrucker - 2.5...  
 ^ The Malt Miller (UK) HOP-06-010

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.2 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 - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

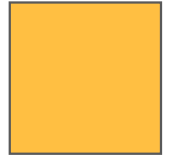
### Yeast

0.5 pkg - CrossMyLoof Kölsch CML

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.55 L  
 Sparge Water : 5.47 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)) (...  
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5  
 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: