

Grimm Brothers - Snow Drop (clone) - 5.4%

Kottbusser

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Type: All Grain

IBU : 17 (Tinseth)
 BU/GU : 0.31
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.053
 Final Gravity : 1.012

Fermentables (1.32 kg)

802 g - Pilsen Malt 2.7 EBC (60.6%)
 ^ The Malt Miller (UK) MAL-00-002
 416 g - Pale Wheat Malt 3 EBC (31.4%)
 ^ The Malt Miller (UK) MAL-00-047
 89 g - Flaked Oats Including Husk 2 EBC (6.7%)
 ^ The Malt Miller (UK) MAL-03-007
 11 g - Honey 2 EBC (0.8%)
 5 g - Molasses 158 EBC (0.4%)

Hops (16.7 g)

First Wort - 0.4 g - Hallertauer Mittelfrueh...
 ^ The Malt Miller (UK) HOP-06-008
 75 min - 1.8 g - Magnum - 10.7% (10 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 30 min - 2.1 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8.3 g - Saaz - 4.4% (2 IBU)
 10 min - 4.1 g - Hallertauer Mittelfrueh (T90...

Yeast

0.3 pkg - White Labs German Ale/Kolsch WLP029

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.92 L
 Sparge Water : 6.11 L
 Boil Time : 90 min
 Total Water : 10.03 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

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

<https://www.homebrewersassociation.org/homebrew-recipe/grimm-brothers-brewhouse-snowdrop-kottbusser-recipe/>