

Dark Arts Kottbusser - 6%

Kottbusser

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Type: All Grain

IBU : 16 (Tinseth)
 BU/GU : 0.29
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.054
 Final Gravity : 1.008

Fermentables (1.28 kg)

640 g - Premiere Pilsner Malt 4 EBC (50%)
 ^ The Malt Miller (UK) MAL-00-033
 384 g - Wheat Malt Light 4 EBC (30%)
 ^ The Malt Miller (UK) MAL-00-005
 128 g - Rolled Oats 2 EBC (10%)
 ^ The Malt Miller (UK) MAL-03-009
 90 g - 10 min - Boil - Honey 2 EBC (7%)
 38 g - 10 min - Boil - Molasses 158 EBC (3%)

Hops (10.7 g)

30 min - 2.9 g - Magnum - 10.7% (12 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 10 min - 3.9 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.9 g - Hallertauer Mittelfrueh (T90...

Yeast

0.5 pkg - Fermentis SafAle German Ale K-97
 ^ The Malt Miller (UK) YEA-02-035

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.46 L
 Sparge Water : 4.63 L
 Boil Time : 30 min
 Total Water : 8.09 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 72.1 °C - Strike Temp
 66 °C - 45 min - Temperature

Fermentation Profile

Ale
 16 °C - 14 days - Primary

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 = 5.5 %, IBU = 14.3, EBC = 12.2, OG = 1.050, FG = 1.008.