

## Nykølsch - 4.5%

### Kölsch

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.63  
 Colour : 6 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.045  
 Final Gravity : 1.011

### Fermentables (1.1 kg)

995 g - Pilsen Malt 3.5 EBC (90.9%)  
 100 g - Wheat Malt light 5 EBC (9.1%)

### Hops (12.3 g)

60 min - 6.1 g - Perle - 6% (19 IBU)  
 15 min - 6.2 g - Perle - 6% (9 IBU)

### 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 - 0.49 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 - 1.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 0.124 items - Whirlfloc  
 10 min - Boil - 0.548 g - Yeast Nutrients

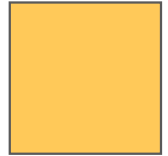
### Yeast

0.5 pkg - White Labs German Ale/Kolsch WLP029

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

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

Mash Water : 3.29 L  
 Sparge Water : 5.64 L  
 Boil Time : 60 min  
 Total Water : 8.93 L



6 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Kölsch  
 57.4 °C - Strike Temp  
 45 °C - 0 min - Mash-In  
 53 °C - 10 min - Protein rest  
 63 °C - 30 min - Beta-amylase  
 72 °C - 25 min - Alpha-amylase  
 78 °C - 0 min - Mash-Out

### Fermentation Profile

Kölsch WLP029  
 15 °C - 2 days - Primary  
 16 °C - 1 days - Primary  
 18 °C - 1 days - Primary  
 20 °C - 3 days - Primary  
 4 °C - 2 days - Cold Crash

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 17 Mg 4 Na 33 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:

### Recipe Notes

# Nykølsch

## Recipe Notes

0.8 mm grain crush.