

New Glarus - Spotted Cow (clone) - 5%

Cream Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.36
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.011

Fermentables (1.29 kg)

1.014 kg - Barke Pilsner 3.5 EBC (78.5%)
 203 g - Barley, Flaked 3.3 EBC (15.7%)
 75 g - Caramel Malt 25 EBC (5.8%)

Hops (15.9 g)

60 min - 7.9 g - Saaz - 2.7% (11 IBU)
 60 min - 1.3 g - Northern Brewer - 8% (5 IBU)
 5 min - 6.7 g - Saaz - 2.7% (2 IBU)

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.119 items - Campden Tablets
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.21 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 - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.477 items - Whirlfloc
 15 min - Boil - 2.386 g - Yeast Nutrients

Yeast

0.5 pkg - Wyeast Labs Kolsch Yeast 2565

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

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

Mash Water : 3.88 L
 Sparge Water : 5.24 L
 Boil Time : 60 min
 Total Water : 9.12 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5
 Mash pH: 5.38
 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

Recipe as provided by Nick Barley on Brewfather just changed for my system

Reported as using all Saaz in recipe so Could sub out the Northern Brewer

This beer is said to be brewed with Wyeast 2565 Kölsch yeast.
 Ferment cold around 60 F (15.5 C).
 The yeast is left unfiltered in the commercial version.
 They also say this is cask conditioned if you want to take it to another level.