



RECIPES

KÖLSCH WITH LALBREW® KÖLN 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.1
Mashing in Liquor	506
Lauter	0
Sparge Liquor	794
Total Liquor	1300

EVAPORATION
RATE

0.10

EVAPORATION
AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1,0484	12.0
BME (premised)	0.880	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 113.22

WEIGHT OF MALT (KG)

Pilsner	144.75
Flaked Wheat	16.50
TOTAL	161.24

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pilsner	0.900	0.800	0.704	2.8	2.6
Flaked Wheat	0.100	0.780	0.686	3.5	0.4
				TOTAL	3.0



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	161	71.5
Sparge Temp	174	78.9

SPARGE
ACID

NONE

FONT
LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 3

IBUs: 25Irish Moss @ 30 min before knock-out: 50 G
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Magnum	0,110	60	0.200	0.800	20.00	818
Hallertau Mittelfruh	0,035	30	0.015	0.150	3.75	6429
Callista	0,030	5	0.010	0.050	1.25	3750
TOTAL						10997



STEP 4

YEAST

Yeast Type/Number	Lalbrew® Köln
Fermentation Temp	20°C



NOTES

• Non-filtered