

(2023.Q4) Butterfly Kiss



Kölsch

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	70 mins	72%	20.15 L	14.17 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.048	1.010	30.9	6.6	4.96%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner Supplier: Weyermann	4.60 kg (87%)	Mash	37.8	3.4
Wheat Supplier: Generic	0.70 kg (13%)	Mash	37.0	3.8

Mash Steps

	Temp	Time
Hydration rest	40 °C	15 min
Protein rest	50 °C	15 min
Beta amylase rest	65 °C	30 min
Alpha amylase rest	72 °C	30 min
Mash Out	78 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Tettnang (IBU: 21.8)	44.00 g (58%)	Pellet	Boil	60 min	4.5
Tettnang (IBU: 9.1)	32.00 g (42%)	Pellet	Boil	10 min	4.5

Yeast

	Amount	Attenuation
SafAle German Ale Product Code: K-97	2 packets	73 %

Extras

	Amount	Usage	Time
Mælkesyre	2 tsp	Mash	0 min
Fermax Yeast Nutrient	10 g	Boil	10 min
Protafloc	0.5 each	Boil	10 min
Amylase Enzyme	3 g	Primary	10 days

Fermentation Steps

	Temp	Time
Fermentation 1	19 °C	14 days

Notes