

Thank you for choosing
True to Style Recipe Kit



Notes:

If you have any questions or comments please contact:
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Batch size	5 gal
Orig. Gravity	1.053
Final Gravity	1.010
Color	4 SRM
Bitterness	28 IBU
Alcohol	5% ABV

Kölsch

All-Grain Recipe Kit

Located along the Rhine river lies the city of Köln, Germany. Travel there and you'll find a refreshing beer they call Kölsch. This ale beer is a staple and the people that live there are fiercely loyal to this style. After WWII, this specific style was adopted by the city of Köln to be their own style. Kölsch beer is a pale, not sweet but not bitter, ale that has a golden color. Although it uses top fermenting yeast, it's lagered after fermentation to produce the brilliantly clear and balanced flavor its famous for. Using 1 or 2 different malts and moderate amount of noble hops creates its light taste. Kölsch can be considered the original "Session Beer"!

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Kit Contents

9.5 lbs Crushed Grains
Grain Bag
Hop Bag
Whirlfloc tablet
1 oz Bittering Hops
Instruction Sheet

Key Stats

OG: 1.044-1.050
FG: 1.007-1.011
IBU: 20-30
SRM: 4.0-5.0
ABV: 4.4-5.2%

Starting Gravity:

Final Gravity:

ABV:
 $SG - FG \times 131.25 = ABV\%$

Getting Started

Along with this all-grain recipe kit which, there is some equipment needed for a successful brew. Here is what is required -

Mash Tun:

You will need a pot or cooler that is at least 5 gallons for mashing your grains

Brew pot:

Brewpot volume must be at least 8 gallons.

Misc:

You will need to cool around 5 gallons of wort. This will require ice or counter flow chiller. If you don't have a counter flow chiller a sink with ice works great!

Thermometer

Spoon

Racking cane and hose (to transfer wort to fermenter)

Sanitizer

Fermenter with airlock



A quality sanitizer is ABSOLUTELY NECESSARY! Because of the nature of brewing all items that come in contact with the wort must be sanitized!

Brewing Instructions

Total mash time: 60 minutes

Mash grains in 4.3 gallons of water @ 150 degrees for 60 minutes

Mash out at 168 degrees for 10 minutes

Run off wort and recirculate over grain bed until wort flows clear and grain bed has been established.

Sparge @ 170 degrees until you collect a total of approx. 6.5 gallons of wort.



Tip: When sparging, take your time and SPARGE SLOWLY! It truly does make a difference.

Total boil time: 60 minutes

1. Set timer for 60 minutes when wort begins to boil and add first hop addition (1 oz Hallerau) now.
2. At 15 minutes before the end of the boil add whirlfloc tablet. This helps to clarify the beer.
3. Cool wort to 65 degrees and rack to fermenter adding additional cold water to reach 5 gallons total volume. (an ice bath in the sink for your brewpot works great!)
4. Take a gravity ready once you have 5 gallons of wort.
5. Aerate wort (shake) vigorously. Add yeast and ferment for 6 days at 65 degrees.
6. Rack to secondary and lager for at least 3 weeks @ 35-40 degrees. The colder the clearer the beer! Be careful when transferring to secondary to not splash wort. This can cause an off flavor due to oxidation.
7. After 2-4 weeks lagering (cold storage at 35-40 degrees) move to bottles or keg and carbonate to 2.5 volumes. Serve at 48-50 degrees. This will help to clarify and mature the beer.

Hop Schedule (60 Minute boil)

60 min - Add 1 oz Hallertau Hop

15 min - Add whirlfloc tablet

0 min - Chill wort and transfer