

CraftBeerMe – Kölsch-Style Recipe (All-Grain)

Author: Benjamin Stange

Brew Method: All Grain

Style Name: Kölsch

Boil Time: 60 min

Batch Size: 5 gallons (fermentor volume)

STATS

Original Gravity: 1.047

Final Gravity: 1.011

ABV (standard): 4.73%

IBU (tinseth): 22.45

SRM (morey): 4.2

FERMENTABLES

5 lb – Pilsner

3.5 lb – Vienna

3 oz – Acidulated Malt

HOPS

1.25 oz – Hallertau Mittelfruh, Type: Pellet, AA: 3.5, Use: Boil for 60 min

0.75 oz – Hallertau Mittelfruh, Type: Pellet, AA: 3.5, Use: Boil for 15 min

OTHER INGREDIENTS

1 tsp – Irish Moss

YEAST

White Labs – German Ale/ Kölsch Yeast WLP029

INSTRUCTIONS

Mash the grains at 147°F for 60 minutes. Sparge into your boil kettle and top up the kettle to six gallons and bring to a boil. Once boiling, add bittering hops.

After 45 minutes, add the flavor/aroma hops and Irish Moss.

After another 15 minutes, turn off the heat, stir very well or whirlpool, then chill as close to 60°F as possible.

Rack to fermenter and pitch yeast.

Ferment at 60°F for up to two weeks. Bottle or keg the beer and carbonate to 2.5 volumes of CO₂.