

CraftBeerMe – Kölsch-Style Recipe (Extract)

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Brew Method:	Extract
Style Name:	Kölsch
Boil Time:	60 min
Batch Size:	5 gallons (fermentor volume)

STATS

Original Gravity: 1.047
Final Gravity: 1.012
ABV (standard): 4.62%
IBU (tinseth): 24.26
SRM (morey): 4.2
Mash pH: 3.78

FERMENTABLES

5.5 lb Dry Malt Extract – Light (96.7%)
3 oz Acidulated Malt (3.3%)

HOPS

Amount	Type	Form	Alpha Acid	Use	IBU
1.25 oz	Hallertau Mittelfruh	Pellet	AA: 3.5	Boil 60 min	IBU: 18.69
0.75 oz	Hallertau Mittelfruh	Pellet	AA: 3.5	Boil 15 min	IBU: 5.56

OTHER INGREDIENTS

1 tsp – Irish Moss

YEAST

White Labs – German Ale/ Kölsch Yeast WLP029

INSTRUCTIONS

- Heat the water to 147°F and add the acidulated malt inside a grain sack.
- Steep the grain for 15–20 minutes, remove the specialty grain, and then 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.