



HOME BREW RECIPE:

Title: Kolsch Extract

Brew Method: Extract

Style Name: Kölsch

Boil Time: 60 min

Batch Size: 5 gallons (ending kettle volume)

Boil Size: 5 gallons

Boil Gravity: 1.049

Efficiency: 0% (steeping grains only)

Hop Utilization Multiplier: 1

STATS:

Original Gravity: 1.049

Final Gravity: 1.009

ABV (standard): 5.2%

IBU (tinseth): 25.64

SRM (morey): 3.66

Mash pH: 0

FERMENTABLES:

6.5 lb - LME Pilsen Light (92.9%)

STEEPING GRAINS:

0.5 lb - German - CaraHell (7.1%)

HOPS:

1 oz - Hallertau Mittelfruh, Type: Pellet, AA: 3, Use: Boil for 60 min, IBU: 11.52

1 oz - Hallertau Mittelfruh, Type: Pellet, AA: 3.8, Use: Boil for 30 min, IBU: 11.21

1 oz - Hallertau Mittelfruh, Type: Pellet, AA: 3.8, Use: Boil for 5 min, IBU: 2.91

YEAST:

Fermentis / Safale - American Ale Yeast US-05

Starter: No

Form: Dry

Attenuation (avg): 81%

Flocculation: Medium

Optimum Temp: 54 - 77 F

Pitch Rate: 0.35 (M cells / ml / deg P)

PRIMING:

CO2 Level: 2.35 Volumes