

BEER NAME: Kolsch

Beer Style: German Pale Ale

Description: We are attempting to produce a pseudo lager of the Kolsch style. Colour is about 5EBC, bitterness 24 IBU, and Alcohol by volume 4.8%. Original gravity we will try for 1047 with a final gravity of 1010.

BREW LENGTH: 25 litres.

GRAIN BILL:

KG	Selected Grain	% age	
4.5	Weyermann Pilsner	81	
0.6	Weyermann Pale Wheat	11	
0.45	Munich 1	8	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	45	4.6	Tettnang	18.2
15	20	4.2	Spalt	3.7
5	10	4.2	Spalt	0.7
5	10	3.8	SAAZ	0.7

MASH TEMPERATURE: Single infusion 63°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.047	1.010	4.85	24	5	0.50

SUGGESTED YEAST: Wyeast 2565, Wyeast 1007, Danstar Nottingham

FERMENTATION TEMPERATURE: 14°C to 18°C

COMMENTS: We often simplify the hop schedule by using only Tettnang hops. 50g at 60 minutes, 20g at 10 minutes, and 30g at flame-out.