




SKYLINE

Fermentables					BJCP Style Guidelines		
Weight (lb)	Name			%			
5.5	Maris Otter Pale Malt			70			
0.94	Biscuit Malt 20L			12			
0.5	Crystal 40L			6.5			
0.5	Crystal 80L			6.5			
0.31	Crystal 150L			4			
0.08	Roasted Barley 500L			1			
Hop Additions					 <p>Dark Mild (13A) <u>Original Gravity:</u> 1.040 – 1.060 SG <u>Final Gravity:</u> 1.010 – 1.016 SG <u>Bitterness:</u> 15 – 30 IBUs <u>ABV:</u> 3.9 – 6% <u>SRM:</u> 13 – 22d</p> <p><u>Overall Impression:</u> A malt-focused, generally caramelly beer with perhaps a few esters and occasionally a butterscotch aftertaste. Hops only to balance and support the malt. The malt character can range from dry and grainy to rich, toasty, and caramelly, but is never roasty or smokey (e.g. peat character).</p>		
Stage/Time	Qty (oz)	Name	%AA	IBU			
Boil/90 min	1	East Kent Golding	5.5	21			
Boil/10	0.5	East Kent Golding	5.5	3			
Yeast							
Variety			Qty	Ferm Temp			
WLP029 German Ale/Kölsch Yeast			1 Next Gen	62 - 66 °F			
Additives							
Amount		Name		Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp		Yeast nutrient		Boil/15 min			
Target Statistics		Brew Notes			Notes		
Batch Size	5 gal	Mash Temp	150F		Please note the higher than average efficiency of this recipe and adjust your grist to your own equipment accordingly. Also note that the boil time is 180 minutes (3 hours) but hops are not scheduled until the 90 and 10 minute marks. Kölsch yeast is non-traditional for this style, we fermented at low temperatures, 62 °F, to ensure a clean profile. Free rise to 66 °F at the end of fermentation. No finings or clarifying agents are needed if a long conditioning period at low temperature (32 °F) of two weeks is allowed after fermentation.		
OG	1.053	Mash Duration	30 min				
FG	1.014	Boil Volume	7.6 gal				
~%ABV	5.1	Boil Duration	180 min				
Efficiency	94						
IBU	24						
SRM	16.7						