

Original Recipe by:
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THE KÖLSCH

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash Target pH: 5.2	Grain	7.25 lb	Wey. Barke Pilsner	-	89.2%
		0.68 lb	White Wheat Malt	-	7.7%
		0.25 lb	Wey. Munich II	-	3.1%
Boil/60min	Hop	1.79 oz	Hallertauer	2.5%	17.7
Boil/15min	Hop	0.67 oz	Hallertauer	2.5%	4.3
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/0min	Hop	0.89 oz	Hallertauer	2.5%	3.2



Kölsch (21A)

Original Gravity: 1.044 – 1.050 SG

Final Gravity: 1.007 – 1.011 SG

Bitterness: 18 – 30 IBUs

ABV: 4.4 – 5.2%

SRM: 3.5 – 5.0

Overall Impression: A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age. Brilliant clarity is characteristic.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 lg	SafAle K-97 Kolsch	59-68°F

TARGET STATS

Batch Size	5.5 gal
OG	1.046
FG	1.007
~%ABV	5.0
Efficiency	76
IBU	25.2
SRM	3.6

BREW NOTES

Mash Temp	152°F
Mash Duration	75 min
Boil Volume	6.8 gal
Boil Duration	60 min

Notes

pH can play an important role in the final flavor in any beer. For this recipe we highly recommend measuring the pH at the mash. You can gently adjust the pH down by adding small doses (0.5 ml) of 88% Lactic Acid.