

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Kölsch

This Kölsch homebrew recipe delivers a crisp, refreshing ale with the smooth drinkability of a lager. Light golden in colour with a delicate white head, it boasts subtle malt sweetness balanced by a gentle floral and herbal hop presence. Expect a clean, slightly fruity aroma with hints of pear and apple, followed by a dry, crisp finish with a touch of bready malt. Perfect for warm days and easy drinking, this Kölsch is a fantastic showcase of German brewing tradition. Serve cold and enjoy its smooth, thirst-quenching character! Featuring the new Blitz Lager Yeast from WHC Lab

Ingredients Included

Pilsner Malt 4500g

Carapils 500g

Magnum T90 Hop Pellets - 12g

Tettnang T90 Hop Pellets - 25g

WHC Dried Yeast - Blitz Lager x 1 Pack

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): German Ales

Beer Style (sub): Kölsch

Batch Size: 23

Original Gravity: 1.045

Final Gravity: 1.010

ABV %: 4.6

IBU: 21

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 17L

Sparge - 15L

Total - 32L

THE MASH:

Temperature °C (Step 1): 66

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

12g Magnum @ 60min

25g Tettnang @ 15min

ProMix @ 10 min

Fermentation temperature/steps: 18c 7-10 days primary fermentation. Then cold crash to 4c for up to 28 days

BrauSol: Add into the fermenter 2 days before packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



