

# LOVE2BREW

## KÖLSCH (ALL-GRAIN)



Kölsch beers are traditional German beers that are known for being incredibly clean and crisp lending them to be very easy to drink. Delicately balanced, this brew showcases a very soft malt and hop character that ends with a unique and refreshing tang. Light gold in color these brews are often served with a brilliant clarity due to filtering or cold crashing at home. Kölschs are perfect for both the educated beer connoisseur and someone who is just entering the world of craft beer!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.049
- 4.8% ABV (Estimated)
- IBUs: 24.9 (Moderate)
- SRM: 3.5 (Straw)
- 90 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 7.5 lbs. German Pilsner Malt
- 1 lb. German Vienna Malt
- 4 oz. Carafoam

#### Hops

- 1 oz. German Hallertau (Bittering)
- 1 oz. Hersbrucker (Flavor)

#### Yeast Choices

- Safale US-05
- Kölsch Ale Yeast (WLP029)

#### Other

- 5 oz. Priming Sugar

### MASH INGREDIENTS:

- 7.5 lbs. German Pilsner Malt
- 1 lb. German Vienna Malt
- 4 oz. Carafoam

### MASH SCHEDULE:

Saccharification Rest: 149°F for 60 minutes

Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1 oz. German Hallertau (60 Mins.)
- 1 oz. Hersbrucker (30 Mins.)

### NOTES:

- Kölsch beers tend to be cloudy without proper fining agents and cold conditioning.

- For optimal results use liquid Kölsch yeast and ferment and maintain temperature at 60°F.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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