

# Brewer's Best™

Recipe for

## KÖLSCH

Yield: 5 gallons

Starting Gravity:	1.044 - 1.050
Final Gravity:	1.007 - 1.009
Alcohol by Volume:	4.35% - 5.25%
Hop IBUs:	20 - 30

### INGREDIENTS (INCLUDED):

3.5 lbs.	Briess DME Pilsen
1 lbs.	Briess DME Bavarian Wheat
12 oz.	Briess Crushed Carapils
1 each	Grain Steeping Bag
1 oz.	Vanguard Hops (Bittering)
1 oz.	Saaz Hops (Finishing)
5 oz.	Priming Sugar
60 each	Crown Caps
1 each	Beer Yeast
* Recommended Liquid Yeast: White Labs WLP029 German Ale/Kölsch Yeast	

### EQUIPMENT NEEDED:

Stainless Steel or Enamel Pot (at least 12 quart capacity)  
6.5 Gallon Fermenter with grommets lid  
Airlock  
Siphon Package (5 feet of siphon tube, bottle filler, racking tube with tip, and bucket clip)  
Hydrometer  
Bottle Brush  
No-Rinse Cleanser  
Liquid Crystal Strip Thermometer  
Beer Bottles (approximately 53 of 12 oz. capacity, *returnable bottles only*)  
Bottle Capper  
Bottling Bucket with Spigot  
Floating Thermometer

### PROCEDURES

*RECOMMENDATION: READ THESE INSTRUCTIONS FROM BEGINNING TO END BEFORE YOU BEGIN. ALL TEMPERATURES LISTED ARE FAHRENHEIT.*

- A. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:
  - Primary fermenter
  - Lid
  - Airlock
  - Hydrometer
  - Heat-tolerant spoon
  - Laboratory or floating thermometer
  
- B. Pour two gallons of clean water into a 4 gallon or larger pot. If included in your recipe, pour crushed grains into the cloth bag and tie the end into a knot to close it. If crushed grains are not included, go to Step C. Place the grain-filled bag into the brewpot water and heat to approximately 160° - 170° and steep for 20 minutes. **DO NOT BOIL THE GRAINS.** Carefully remove the grain bag and allow it to drain into the brewpot without squeezing. Discard the grain-filled bag.
  
- C. Heat the brewpot water to boiling. Add malt extract syrup and/or dry malt extract. Stir constantly until it returns to a boil. If your recipe includes Malto Dextrin or Rice Syrup Solids, add at this time. Add bittering hops. **Be careful not to let the pot boil over.** Boil for 55 minutes, stirring occasionally, then add finishing hops. Boil for an additional 5 minutes (total boiling time is 60 minutes).

*\*\*\* Note - liquid malt extract will pour easier if you first place the tin in a pan of hot water for 10-15 minutes.\*\*\**