

KÖLSCH ALE

SUGGESTED YEAST

White Labs: WLP029 German Kölsch Wyeast: 2565 Kölsch Omega: OYL044 Kolsch II CellarScience Dry: GERMAN LalBrew Dry: Köln

ME KIT

- 4 lbs Pilsner Liquid Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 4 oz Maltodextrin

O DME KIT

- 3.5 lbs Pilsner Dry Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 4 oz Maltodextrin

ALL-GRAIN KIT

• 10 lbs Pilsner

SPECIALTY MALTS:

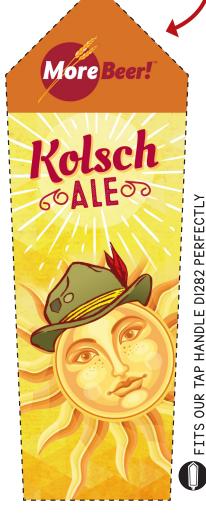
• 8 oz Crystal 15°L

SAOH

- 1 oz Perle Boil 60 min
- 1 oz Saaz Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



XKIT230

KÖLSCH ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 58-64°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions. -







MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

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KÖLSCH KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP ____

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!**

BEER STATS

EST. ORIGINAL GRAVITY 1.042 - 46

ACTUAL O.G.

SRM: 5

IBU'S: 24

EST. ABV %: 4.3

ACTUAL ABV %:

DATE BREWED:

NOTES: