



Red Kolsch ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

RED KÖLSCH ALE

SUGGESTED YEAST

White Labs: WLP029 German Kölsch

Wyeast: 2565 Kölsch

Omega: OYL044 Kölsch II

CellarScience Dry: GERMAN

LalBrew Dry: Köln

LME KIT

- 7 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Chocolate Malt
- 4 oz Carafoam

DME KIT

- 6 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Chocolate Malt
- 4 oz Carafoam

ALL-GRAIN KIT

- 9 lbs Pilsner

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Chocolate Malt
- 4 oz Carafoam

HOPS

- 1 oz Cascade – Boil 60 min
- 1 oz Cascade – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



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FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT231

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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.



NEED HELP?

SEARCH

RED KÖLSCH ALE KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.045–48

ACTUAL O.G.

SRM: 17

IBU'S: 21

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

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

BREWING CALCULATORS

morebeer.com/calculator

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