



American Homebrewers Association®

BIG BREW

2015

Killer Kölsch – All Grain

Kölsch

Recipe for 5 gallons (18.93 L)

Fermentables

8.5 lbs (3.9 kg) Pilsner malt
3.1 oz (88 g) Vienna malt
3.1 oz (88 g) Caravienne® malt

Hops

0.3 oz (9 g) Liberty whole hops, 4.5% a.a.
(first wort hop)
1 oz (23 g) German Hallertauer whole hops, 4.3%
a.a. (30 min)
0.3 oz (9 g) Crystal whole hops, 3.5% a.a.
(5 min)

Yeast

White Labs WLP029 German Ale/Kölsch or Wyeast
2565 German Kölsch

Water

Reverse osmosis water treated with ¼ tsp 10%
phosphoric acid per 5 gallons
1 tsp CaCl₂ in the mash

Brewers Specifics

- Mash rest steps
 - 131°F (55°C) 10 minutes
 - 145°F (63°C) 45 minutes
 - 158°F (70°C) 20 minutes
 - 168°F (76°C) 10 minutes mashout
- Mash out at 168° F (76° C), with pre-boil wort volume of 6.5 g (25 L)
- Bring to a rolling boil for 90 minutes, add hops at specified intervals from end of boil
- Chill wort to 58° F (14° C) and pitch yeast
 - Allow temp to rise to 68° F (20° C) after 4 days
 - Lager for 2 months at 40° F (4° C)

Boil Time: 90 minutes

Original Gravity: 1.046 (11° P)

Final Gravity: 1.011 (3° P)

SRM: 3°

IBU: 16

ABV: 4.6%

Brewhouse Efficiency: 70%