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Extract – See Reverse for All-Grain Recipe

# Kolsch

KIT: 230

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**4 lbs German Pilsner**

**2 lbs Light DME**

**4 oz Maltodextrin**

## Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**8 oz Crystal 15L**

## Hops:

**1 oz Perle**

**1 oz Saaz**

• Bittering Hops boiled for 60 minutes

• Aroma Hops are boiled the last 1 minute

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.042-44**

**Estimated SRM: 5.5**

**Estimated IBU's: 18-25**

**Estimated alcohol ABV %: 4**

**Suggested fermentation temperature: 60**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



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All-Grain – See Reverse for Extract Recipe

# Kolsch

KIT:530

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**10 lbs  
8 oz**

**German Pilsner  
Crystal 15L**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

**1 oz Perle  
1 oz Saaz**

- Bittering Hops boiled for 60 minutes
- Aroma Hops are boiled the last 1 minute

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

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### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.043-46**

**Estimated SRM: 4**

**Estimated IBU's: 29-31**

**Estimated alcohol ABV %: 4.5**

**Suggested fermentation temperature: 60**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**