



# KÖLSCH – GERMAN ALE



## ALL-GRAIN METHOD (13011)

- 4kg WY Pilsner



## SPECIALTY MALTS

- 0.4kg WY Vienna
- 0.25kg WY Melanoidin
- 0.2kg WY Carapils



## SUGGESTED YEAST

### Liquid:

- Wyeast 2565  
Kölsch Ale

### Dry:

- SafAle US-05
- Lallemend Kölsch
- MG Premium Ale
- MJ M33 Liberty Bell



## HOPS

Note: Times refer to 'time remaining in boil'

- |       |           |   |        |                  |
|-------|-----------|---|--------|------------------|
| ▪ 30g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 30g | Hallertau | @ | 15 min | (Flavour hops)   |
| ▪ 30g | Hallertau | @ | 5 min  | (Aroma hops)     |



## OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
All Grain Recipes



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.047

Estimated F.G. : 1.011

Estimated ABV : 4.7%

SRM : 4.8

IBUs : 23

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish.

**Aroma:** Low to very low malt aroma, with a grainy-sweet character. A low floral, spicy, or herbal hop aroma is optional. A pleasant subtle fruity aroma from fermentation is acceptable but not always present.

**Appearance:** Very pale gold to light gold. Very clear. Has a delicate white head that might not persist.

**Flavour:** Soft, rounded palate comprised of a delicate flavour balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight crispness in the finish. No noticeable residual sweetness.

**Mouthfeel:** Medium-light to medium body. Medium to medium-high carbonation. Smooth and generally crisp and well-attenuated.