

Extract – See Reverse for All-Grain Recipe



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Red Kolsch Ale

KIT: 232
Extract

Brew Name: RK2

Brew Date: 12-28-12

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

Bottling - 2-15-13

7lb German Pilsner

Steeping Grain:

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

8oz Crystal 120L

4oz Chocolate

4oz Carafoam

Hops:

1oz Cascade

• Bittering Hops boiled for 60 minutes

1oz Cascade

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

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

BACK TO 7" API
1-27-13

Priming Sugar added at Bottling:

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

VIGOROUS FERMEN AT 14 HRS. SWITCHED AIR LOCK TO BLOW-OFF TUBE

Specific Recipe Information:

Dry Yeast: US-05 - Pitch at 70-75F. Hydrate with 1 cup of water 98-100F for 10 minutes before adding to fermenter.

1.5 6 GAL BOIL W NEW BOWTHER
1.5 LIT OF WORT CHILLED - BOIL TO 1.0 IN 12 MIN

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045 – 1.048

Estimated SRM: 16-18

Estimated IBU's: 19-22

Estimated alcohol ABV %: 5%

Suggested fermentation temperature: 58-62F

Brew Day Results

Of Gallons in Fermenter: 5.5 Yeast: WYEAST 2065

Original Gravity (OG): 1.055 Yeast Strain #: _____

Temperature of wort at pitching yeast: 74°

Lag time from onset of fermentation: 4 1/2 HRS

Actual Fermentation Temperature: 72°

Of Days in Primary Fermenter: 9

Your Final Gravity (FG): 1.014

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

(1.055 - 1.014) * 131 = 5.4 % ABV