



May all your fermentations be Great Fermentations!

Alefest Kolsch – A nice clean German Ale

The flavor of an ale with the clean dryness of a lager. What a great combination! Kolsch is a great way for lager lovers to make a beer that does not require intensive temperature control.

BEER SPECS

Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046 —1.048 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 18-22

ABV%: 3.7% - 5.1%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low mash temperature will lead to a light and easy-drinking kolsch. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 58° - 68°F. A secondary fermentation of one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

8.5 lbs. 2-Row Brewer's Malt

0.50 lb. Flaked Rice

0.25 lb. White Wheat Malt

0.25 lb. Carapils Malt

FERMENTABLES

1.0 oz. Hallertau hops, added at the beginning of the 60 minute boil

0.75 oz. Hallertau hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2565 Kolsch, Wyeast #1007 German Ale, or Safale S-05 dry yeast

