

American Style Kolsch

Source: George Fix

Extract:

4 lbs extra Light DME
1lb Rice Syrup Solids
.9 oz Hallertaur Hops (bittering)
.8 oz Tettnanger Hops (aroma)
Whirlfloc tablet or Irish Moss
1 pkg Wyeast 2565



- Heat 3-5 gallons water
- Add malt extract and rice syrup solids, stirring until fully dissolved
- Return to heat, bring to a boil and add bittering hops. (Hallertaur)
- Continue to boil for 30 min. then add .4 oz of aroma hops. (Tettnanger) and Whirlfloc tablet or Irish Moss.
- Boil for another 30 min., add remaining .4 oz of aroma hops. (Tettnanger)
- Remove from heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 59°F to 62°F.

Other Options: To achieve a lighter color and improved hop utilization try a late extract addition. Add 30% of the extract at the normal time and the remaining 70% during the last 5 minutes of the boil. For faster fermentation and a lower finishing gravity try making a yeast starter. (See Steinbart sheet on making a yeast starter.)

All Grain:

8 lbs 4 oz. Pilsner Malt
.6 oz Halletaur Hops (bittering)
.6 oz Tettnanger Hops (aroma)
Whirlfloc tablet or irish moss
1 pkg. Wyeast 2565

Questions About This Recipe?

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- Mash at 155F for 1 hour. At 60 min. add bittering hops (Hallertaur). At 30 min. add .3 oz. Aroma hops (Tettnanger). At 0 min. add remaining .3 oz. Aroma hops (Tettnanger). Cool wort and add to fermenter. Aerate wort, pitch yeast and ferment at 59°F to 62°F

