

Red Kölsch

Created Monday January 8th 2018



The Highland Collective

Method: **All Grain** Style: **Kölsch** Boil Time: **60 min** Batch Size: **12.5 gallons** (fermentor volume)

Pre Boil Size: **14 gallons** Post Boil Size: **12.5 gallons** Pre Boil Gravity: **1.047** (recipe based estimate)

Post Boil Gravity: **1.052** (recipe based estimate) Efficiency: **74%** (brew house) Calories: **174 calories** (Per 12oz)

Carbs: **20.8 g** (Per 12oz)

Original Gravity: **1.052** Final Gravity: **1.017** ABV (standard): **4.7%** IBU (tinseth): **25.5** SRM (morey): **16.1** ■ Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
12 lb	American - Pilsner		37	1.8	48%
7 lb	German - CaraRed		34	20	28%
6 lb	American - Caramel / Crystal 40L		34	40	24%

25 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
2 oz	Cascade		Pellet	6.8	Boil	60 min	21.27	50%
2 oz	Cascade		Pellet	6.8	Boil	5 min	4.24	50%

4 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
4 oz	Cascade (Pellet)		25.51	100%

4 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
8 gal		Strike	155 °F	60 min
10 gal		Fly Sparge	155 °F	--

Starting Mash Thickness: 1.25 qt/lb

Other Ingredients

Amount	Name	Cost	Type	Use	Time
4 tsp	Gypsum		Water Agt	Mash	0 min.
1.50 tsp	Yeast Nutrient		Other	Boil	15 min.
2 tsp	Irish Moss		Fining	Boil	15 min.

Yeast

Lallemand - LALBREW® KÖLN KÖLSCH KOLSCH STYLE ALE YEAST

Amount: 4 Each Cost: Attenuation (custom): 69% Flocculation: Medium

Optimum Temp: 59 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 213 B cells required

Priming

CO₂ Level: 2.52 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0

Mg⁺² 0

Na⁺ 0

Cl⁻ 0

SO₄⁻² 0

HCO₃⁻ 0