

Temptation AG*

Created Friday January 18th 2019



NWBS

Method: **All Grain** Style: **Kölsch** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.045** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **174 calories** (Per 12oz) Carbs: **17.2 g** (Per 12oz)

Original Gravity: **1.053** Final Gravity: **1.012** ABV (standard): **5.34%** IBU (tinseth): **19.98** SRM (morey): **4.2** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	German - Bohemian Pilsner		38	1.9	90.9%
0.50 lb	American - Caramel / Crystal 10L		35	10	4.5%
0.50 lb	American - Carapils (Dextrine Malt)		33	1.8	4.5%

11 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.25 oz	Artisan - Hallertau Mittelfruh		Pellet	4	Boil	60 min	18.14	71.4%
0.50 oz	Brewmaster - Czech Saaz		Pellet	2.8	Aroma	10 min	1.84	28.6%

1.75 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.25 oz	Artisan - Hallertau Mittelfruh (Pellet)		18.14	71.4%
0.5 oz	Brewmaster - Czech Saaz (Pellet)		1.84	28.6%

1.75 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Kölsch 2565

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: Low

Optimum Temp: 56 - 70 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 95 B cells required

Priming

CO₂ Level: 2.4 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0