



Temptation

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Kölsch

A very pale to light gold delicately balanced Kölsch style ale with hints of hop flavor and aroma, and subtle fruitiness that finishes dry to slightly sweet.

OG=1.052, F.G.=1.012, ABV=5.2%, IBU=20

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill:

10 lb. Bestmalz Best Pilsen

.5 lb. Briess Crystal 10L

.5 lb. Briess Carapils

Hops:

1 oz. Hallertau (60min)

.5 oz. Tettnanger (30min)

.5 oz. Tettnanger (0min)

Yeast:

Wyeast- 2565 Kölsch (56-70°F)

Bottling Primer:

5 oz. Bottling Primer

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 56-70°F (13-21°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Try to ferment on the cooler side of the yeast's temperature range, for a crisper, lager-like finish.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	