

Kölsch

an All Grain Kölsch by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
4.0 kg	Bohemian Pilsner (DE)	Mash
450.0 g	Vienna (DE)	Mash
100.0 g	Flaked Oats	Boil
60.0 g	Melanoidin (DE)	Mash

Hops

Amount	Hop	Time
40.0 g	Hallertau (DE)	60 min
1.0 g	Columbus (US)	60 min
10.0 g	Hallertau (DE)	15 min

Yeasts

Name	Lab/Product
German Ale/Kölsch Yeast	White Labs WLP029

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.049	1.012 ↑	23
ABV	Color	Balance
4.8%	3 SRM ↓	Balanced