



6505 5th Place South
Seattle, WA 98108

soundhomebrew.com
206-743-8074

KOLLE ALAAF KÖLSCH

OG: 1.048 **Color:** 4.8 SRM
FG: 1.011 **ABV:** ~5.0%
IBU: 26.4

Extract	Weight	Percent
Pilsner LME	6 lbs	85.7

Steeping Grain	Weight	Percent
Munich Malt 4-8L	1 lbs	14.3

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	26.4

Yeast

White Labs German Ale/Kolsch WLP029,
Wyeast Kolsch 2565, or Fermentis Safale
US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss,
Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 5B – Kölsch

Kölsch is an appellation protected by the Kölsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (Köln). The Konvention simply defines the beer as a “light, highly attenuated, hop-accentuated, clear top-fermenting Vollbier.”

A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle Pilsner, or perhaps a blonde ale.

Served in a tall, narrow 200ml glass called a “Stange.” Each Köln brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Köln breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

Vital Statistics:	
OG: 1.044 – 1.050	
IBUs: 20 – 30	FG: 1.007 – 1.011
SRM: 3.5 – 5	ABV: 4.4 – 5.2%

Commercial Examples: Available in Cologne only: PJ Früh, Hellers, Malzmühle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America: Reissdorf, Gaffel; Non-German versions: Eisenbahn Dourada, Goose Island Summertime, Alaska Summer Ale, Harpoon Summer Beer, New Holland Lucid, Saint Arnold Fancy Lawnmower, Capitol City Capitol Kölsch, Shiner Kölsch

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 8 Lbs. German Pilsner Malt
- 1 Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease hops to 1.25 oz, follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
