



Extract – See Reverse for All-Grain Recipe

KIT: 231

Extract

Red Kolsch Ale

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7lb German Pilsner

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8oz Crystal 120L

4oz Chocolate

4oz Carafoam

Hops:

1oz Cascade

• Bittering Hops boiled for 60 minutes

1oz Cascade

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045 – 1.048

Estimated SRM: 16-18

Estimated IBU's: 19-22

Estimated alcohol ABV %: 5%

Suggested fermentation temperature: 58-62F

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Extract Recipe

Red Kolsch Ale

KIT: 531

All Grain

Brew Name: _____

Brew Date: _____

Grain:

9lb German Pilsner
8oz Crystal 120L
4oz Chocolate
4oz Carafoam

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1oz Cascade

• Bittering Hops boiled for 60 minutes

1oz Cascade

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Specific Recipe Information:

4oz of Corn Sugar added at bottling. Boil in 1 cup of water for 5 minutes before adding to bottling bucket.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045 – 1.048

Estimated SRM: 16-18

Estimated IBU's: 19-22

Estimated alcohol ABV %: 5%

Suggested fermentation temperature: 58-62F

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV