Kolsch

As you may be able to tell from the name, this is a German Ale originally brewed (by law) only in the town of Koln (Cologne). This is a light beer, very refreshing, not bitter, or hoppy. It isn't a thin beer. I've added Munich and wheat malt to beef up the body so even at a 1.045 original gravity, the mouth feel isn't weak. The Perle hops in the boil are just to help balance the beer and the aroma addition is at best faint. But you'll see, a little will go a long way.

OG: 1.045 FG 1.015 ABV 4.5%

Extract Recipe:

5 1/2	lbs	Dry Extra Light Malt Extract	
1	lb	Munich Malt	
1/2	lb	Wheat Malt	
1	oz	Perle Hops 8 HBUs (Boiling)	60 min
1/2	oz	Perle (Flavor & Aroma) 3 min	

Wyeast Kolsch Ale Yeast

For Bottling:

1 1/4	cup	Dry Malt Extract	Or	3/4	cup	Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully disovled.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Perle)
- Continue boiling for 57 mins then add 1/2 oz of Perle hops.
- Continue to boil for 3 mins.
- Fill your fermenter with 2 gals of cold water(40º).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70º. Aerate the wort(shaking works well).
- Ferment at 65º to 70º for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10	lbs	German Pilner Malt or 2 Row Malt
1	lb	Munich Malt
1/2	lb	Wheat Malt

Infusion Mash at 152º for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70º. Pitch the yeast and aerate. Follow the fermenting schedule above.