

HONEY KÖLSCH (All Grain)

Official NORTHERN BREWER Instructional Document

A variation on our extremely popular Kölsch recipe with the addition of honey and a new yeast strain for a lighter body and flavor. Like our original Kölsch kit, this recipe features a pale color, light body, and smooth mouthfeel. Honey adds subtle floral character and lightens the body by fermenting to dryness. Really nice as a summer brew for barbecues and picnics, or to wean your friends off watery mass-produced lagers.

O.G: 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6.75 lbs. Rahr Pilsner
- 1 lbs. Rahr White Wheat
- .25 lbs. Honey Malt

BOIL ADDITIONS & TIMES

- 1 oz. Vanguard (60 min)
- 1 lbs. Honey (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1010 American Wheat Yeast. A dry fermenting, true top cropping yeast which produces a dry, slightly tart, crisp beer, in American hefeweizen style. Apparent attenuation: 74-78%. Flocculation: low. Optimum temp: 58°-74° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

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1 lbs. Honey (0 min)

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