

KÖLSCH

Keith Kost
San Francisco,
California

(5 gallons/19 L, all-grain)

OG = 1.049 FG = 1.009

IBU = 20 SRM = 3 ABV = 5.3%

Keith won the Oaktobefest, which is a German-style homebrew competition, with this Kölsch.

INGREDIENTS

9.25 lbs. (4.2 kg) German Pilsner malt
12 oz. (340 g) white wheat malt
4 AAU German Magnum hops (60 min.)
(0.33 oz./9 g at 12.2% alpha acid)
3.8 AAU Sterling hops (10 min.)
(0.5 oz./14 g at 7.5% alpha acid)
0.5 oz. (14 g) Sterling hops (0 min.)
White Labs WLP029 (German Ale/Kölsch) or Wyeast 2565 (Kölsch) yeast
¼ cup corn sugar (if priming)

STEP BY STEP

Two or three days before brew day, make a 1-qt. (1-L) yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, prepare your ingredients; mill the grain, measure your hops, and prepare your water. Water profile: Calcium – 50 ppm, magnesium – 5 ppm, sodium – 8 ppm, sulfate – 31 ppm, chloride – 64 ppm.

Mash the grains at 148 °F (64 °C) for 90 minutes (mash pH: 5.35) in 15 qts. (14 L) of water. Raise to 168 °F (76 °C) for 10 minutes to mash out. Sparge with 168 °F (76 °C) water until 6.5 gallons (25 L) of wort is collected. Boil the wort for 90 minutes, adding the hops at times indicated in the ingredients list.

Following the boil, chill the wort immediately to 62 °F (17 °C). Oxygenate, then pitch the yeast starter. Ferment at 62 °F (17 °C) for first three days, then ramp to 68 °F (20 °C) over 10 days or until fermentation is complete. Rack, and lager at 33 °F (1 °C) for about a month. If the beer is not brilliantly clear, use a clarifier like Biofine or filter. Prime and bottle condition, or keg and force carbonate.

KÖLSCH

Keith Kost
San Francisco,
California

(5 gallons/19 L, extract only)

OG = 1.049 FG = 1.009

IBU = 20 SRM = 3 ABV = 5.3%

INGREDIENTS

6.6 lbs. (3 kg) Pilsner liquid malt extract
4 AAU German Magnum hops (60 min.)
(0.33 oz./9 g at 12.2% alpha acid)
3.8 AAU Sterling hops (10 min.)
(0.5 oz./14 g at 7.5% alpha acid)
0.5 oz. (14 g) Sterling hops (0 min.)
White Labs WLP029 (German Ale/Kölsch) or Wyeast 2565 (Kölsch) yeast
¼ cup corn sugar (if priming)

STEP BY STEP

Use 6 gallons (23 L) of water in the brew kettle; heat to 158 °F (70 °C). Turn off heat.

Add the malt extract to the brew pot and stir thoroughly to dissolve the extract completely. You do not want to feel liquid extract at the bottom of the kettle when stirring with your spoon. Turn the heat back on and bring to a boil. Boil the wort for 60 minutes, adding the hops at the times indicated in the ingredients list.

Following the boil, chill the wort immediately to 62 °F (17 °C). Oxygenate, then pitch the yeast starter. Ferment at 62 °F (17 °C) for first three days, then ramp to 68 °F (20 °C) over 10 days or until fermentation is complete. Rack, and lager at 33 °F (1 °C) for about a month. If the beer is not brilliantly clear, use a clarifier like Biofine or filter. Prime and bottle condition, or keg and force carbonate.

