



WHAT'S IN THE BOX

1 GALLON HONEY KOLSCH 7/17

Try new and unique grains, hops, yeast, and an extra fun item just for you! Use these items all together and follow our suggested recipe, or save part of the recipe and put it in a different beer you want to try down the road. We keep things separate so you can take these items and **do what YOU want with them... That's why we homebrew isn't it?**



Gambrinus Honey Malt

The unique process puts Honey malt in the same family as German 'brumalt', and melanoidin malt. The result is an intense malt sweetness free from roasted or astringent flavors, with a characteristic honey-like flavor and golden color. It really doesn't compare to any other malt. It's unique qualities and sweet maltiness make it a perfect specialty malt in many styles. We wouldn't recommend using it for more than 10% of the grist.



Tettnang Hops

A landrace variety originating from the Tettnang region on Lake Constance in Germany, Tettnang (or Tettnanger) is from the Saaz group. It displays fine, noble characteristics with a slight spiciness.

Specific aroma descriptors include spicy, pepper and black tea

Typical alpha: 3.5-5.5%. German noble hop, appropriate for any lager and German ales and wheat beers.



Imperial - Dieter

Dieter is a clean, crisp, traditional German Kölsch strain. A very low ester profile makes this strain perfect for Kölsch, Alt and other light colored delicate beers. Dieter has better flocculation characteristics than most Kölsch strains which allows brewers to produce clean, bright beers in a shorter amount of time. See insert on recommended use of product.

Temp: 60-69F, 16-20C
Flocculation: Medium
Attenuation: 73-77%



Schill Cologne Kolsch Malt

Cologne base malt is a light and sweet malt used for brewing traditional Kolsch-type beers as well as other styles. It has a slight biscuity flavor, and can be used in a single infusion or multi-step mash. This malt produced in the Cologne (Koln) area of Germany, the home of Kolsch beers. This malt may be used for up to 100% of mash grains. Use as a basemalt for any beer. Perfectly suited for Kolsch, wheat beer, ale, dark beer as well as for other beers. Color 4.4 L

Up to 100% of grainbill (recommended for kolsch style beers)

HOW WE WOULD USE IT ALL

...but what do we know.

THE RECIPE: **1.1#** Schill Cologne Kolsch Malt, **.1#** Gambrinus Honey Malt, **.1#** Avanguard Pale Wheat Malt **.2#** Honey, **.4 oz** Tettnang, **.1 oz** Tettnang, Imperial **G03** Dieter Yeast

THE MASH: Heat 2.5 gallons mash water to 164°. Mash at 150° for 75 min. Sparge with 5 gallons water at 168° over 35 min.*

THE BOIL SCHEDULE: .2 oz Tettnang @ 60 min (start timer). .2 oz Tettnang @ 15 min. .1 oz Tettnang @ 1 min.

THE NUMBERS: Ferment @ 62° Original Gravity: 1.042 Final Gravity: 1.006 IBUs: 26.7 SRM: 5.6 ABV: 4.7% Efficiency @ 72%*

*All volumes, temps, and numbers will vary with different brewing systems. These are recommendations and estimates.