



# Rathskeller Kolsch (All Grain)

The sun burns bright in that cloudless blue sky, and the unusual summer swelter stirs mirages over the Rhine, and with the first beads of perspiration on your brow, you escape the heat by descending the stone stairs underground and ducking into the rathskeller, where the refreshing cool air washes over your face. At your table you are immediately served a tall, narrow stange of this delightful Kölsch, and with the light beaming down from the street-level windows, it's as though you're holding a glass of sunshine. A subtle though welcoming aroma flitters over the creamy white head, greeting you with delicate fruitiness and noble hops, and your first, refreshing sip delivers soft, clean maltiness that fills your mouth with a crisp tang and eminently balanced noble hop bitterness. And as you place your empty stange upon the table and are immediately served another, you gaze upon that golden beauty and you realize you are beholding liquid satisfaction.

### Just the Facts, Ma'am:

BJCP Style: 6C. Kolsch  
Original Specific Gravity: 1.046 - 1.050  
Final Specific Gravity: 1.007 - 1.011  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.1%  
Color: 4 SRM (Golden nectar of the Gods!)  
International Bittering Units: 26  
Time to Awesome Drinkability: 6 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

7.6 lbs Pilsner Malt  
8 oz Vienna Malt  
6 oz Biscuit Malt

#### Hops & Hop Addition Schedule:

1 oz Saaz Hops (Bittering, 60 Minutes)  
½ oz Hallertau Hops (Bittering, 60 Minutes)  
½ oz Hallertau Hops (Bittering, 30 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or  
Wyeast 1010 American Wheat Yeast  
Or

Dry Yeast: Safale K-97 German Ale Yeast Or Cellar Science CALI Ale Yeast

#### Brewing Supplies & Flavors:

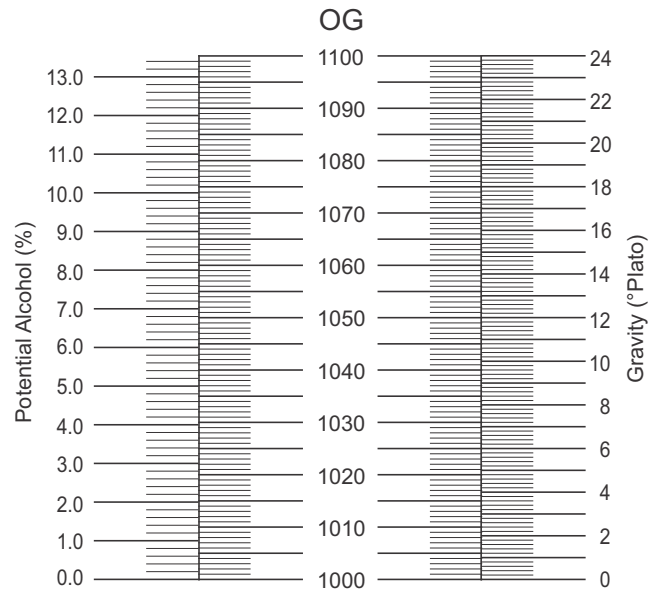
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

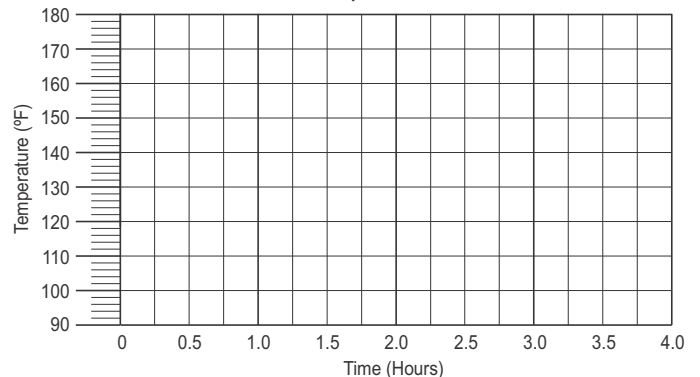
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes



### Mash Temperature and Time



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