



# Rheingarten Kolsch (All Grain)

Imagine the brilliant sunlight beaming over a verdant, grassy meadow overlooking the meandering Rhine, with riverboats lazing along beneath a blue sky peppered with puffy, cotton clouds. And now animate that landscape with your hand grasping a glass of this enlivening golden nectar, with its gracefully diminutive bubbles rising in homage to the sun. Your first sip of this frosty brew trickles quickly to those depths and quenches your soul, but can your words truly capture that evanescent feeling struggling to form the words of mere mortals? Your mind is framing thoughts of the crisp and clean malty flavors and its precarious balance with the hop's subtle bitterness, and your reflections then focus on the delicate fruitiness so gracefully complemented by the slender noble hop flavor. But the wisdom of your soul dashes such words of folly and wisely basks in this golden wonder, and your musings uplift you into that breathtaking blue sky.

### Just the Facts, Ma'am:

BJCP Style: 6C. Kolsch  
Original Specific Gravity: 1.044 - 1.048  
Final Specific Gravity: 1.006 - 1.010  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.0%  
Color: 3 SRM (Golden nectar of the Gods!)  
International Bittering Units: 25  
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:

7.9 lbs Pilsner Malt  
4 oz Carapils Malt

#### Hops & Hop Addition Schedule:

1 oz Saaz Hops (Bittering, 60 Minutes)  
1/4 oz Hallertau Hops (Bittering, 60 Minutes)  
3/4 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 Dried Ale Yeast

#### Brewing Supplies & Flavors:

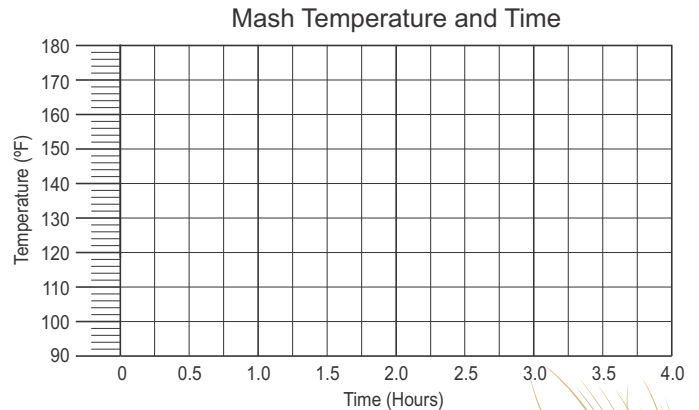
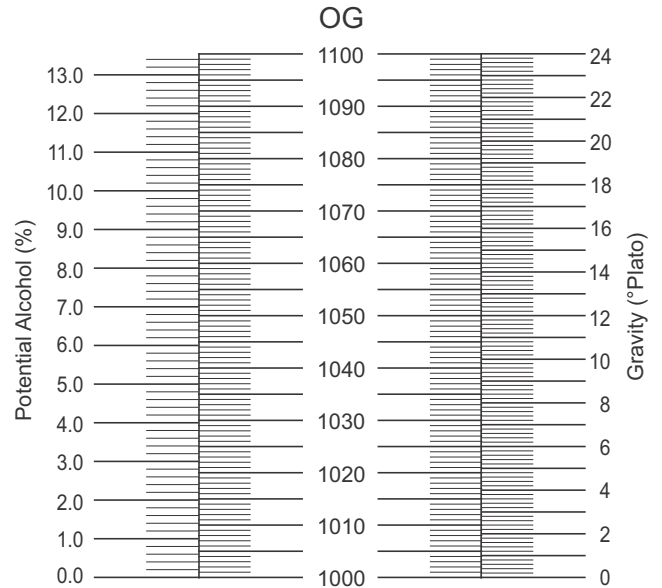
5 oz Priming Sugar

#### 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



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