

CRISP - GERMAN KOLSCH

Clean, balanced and brilliantly clear | ABV 4.4% | IBU 25 | OG 1041 SG

The Kolsch style is all about balancing malt, hops and the delicate fruit character of the speciality Kolsch yeast. Another key characteristic is brilliant clarity and this is achieved with our Clear Choice®, polyphenol free malt, which won't throw a chill haze. A beautifully refreshing, crystal clear lager.

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	41 SG
FINAL GRAVITY:	7 SG
IBUs:	25
COLOUR (EBC/SRM):	1.3 / 0.6
MASH EFFICIENCY:	80%

INGREDIENTS

MALTS	(kg)	%
CLEAR CHOICE® EXTRA PALE	4.220	97
VIENNA	0.130	3
TOTAL	4.360	100

YEAST

LALLEMAND KOLSCH YEAST - 11G

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
HALLERTAU BLANC	13	14	10.5	Start of boil
HUELL MELON	16	9	7	Middle
HUELL MELON	9	1	7	Flame out
MANDARINA BAVARIA	10	2	8.5	Flame out

METHODS / TIMINGS

TEMPERATURES
MASH TEMP: 63°C / 145°F
FERMENTATION TEMP: 20°C / 68°F
ATTENUATION TEMP: 83%

MASH LIQUOR VOL (LITRES): 15
LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

Crisp Malt's Top Tips



"A lager fermented with an ale yeast, keep an eye on the top temperature on this one."