



# **CONCH SHELL KÖLSH**

**Style: Kölsch – Similar to Reissdorf Kölsch**

Very pale gold to a light gold color with a light grainy mouthfeel.  
Balanced hop character with a not-quite-so obvious sweetness.

Batch Size: 5 Gal  
OG: 1.044-1.050  
FG: 1.007-1.0011  
IBU: 25  
SRM: 4  
ABV: 5.1%

CK00059

## **GRAINS**

4 oz. Pale Malt  
4 oz. CaraPils

## **EXTRACTS/ADJUNCTS**

6.25 lb. Light LME  
0.25 lb. Wheat LME

Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1.25 oz. Hallertau (60 min.)

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.