

# ROSENSTADT KÖLSCH

## German Kölsch-style Ale



### DESCRIPTION

A crisp, refreshing Kölsch-style ale offering a new twist on tradition. German Perle and Huell (Huell) Melon hop varieties provide pleasant bitterness accented by notes of ripe melon and strawberry in the finish. Best enjoyed in a cylindrical “Stange” glass that, in Köln, the Köbe (waiter) brings endlessly until you signal to stop. Quench your thirst with this sessionable beer that pairs well with a variety of foods.

**ABV 5% | IBU 30 | SRM 4 | OG 1.053 | FG 1.011**

### FERMENTABLES

5 lb Pilsner dry malt extract (DME)

### STEEPING GRAINS

¾ lb German pilsner malt

¾ lb German pale wheat malt

2 oz Carafoam malt

### HOPS

1 oz. Perle pellet hops

1 oz. Huell Melon pellet hops

### YEAST

Imperial Yeast G03 Dieter

### OTHER

1 Grain steeping bag

2 Hop steeping bags

4 oz. Dextrose (corn sugar) *bottle priming sugar*

### ON BREW DAY

1. Steep crushed grains in steeping bag for 20-30 min. in 1 gallon of 152°F water.
2. Remove grains, allow to drain (you may also pour an addition 0.5-1 gallon of hot water over the grains to fully rinse all the sugars into your kettle). When done, discard the grains and grain bag.
3. Top up your kettle with more hot water to bring the total volume to the max your kettle can handle minus 1-1.5 gallons to allow for boil up and prevent boil overs.
4. If water is not at or above 150°F begin to heat. Once at the desired temperature, turn off heat.
5. Add all malt extract (LME & DME) and stir to dissolve, ensuring all malt is fully incorporated into the water and no lumps or extract laying on the bottom of the kettle to prevent scorching. The liquid is now called wort. Return to the heat

source and bring liquid to a boil, watching carefully for boil overs.

6. Follow the HOP SCHEDULE listed below.
7. At 15 min. until the end of the boil, add kettle finings – 1 Whirlfloc tablet. This aides in the clarification of the beer.
8. Once reaching the end of the 60 min boil time turn off the heat source.
4. Chill wort to under 100°F as fast as possible and as close to 64°F as possible (If you do not have a wort chiller, set the kettle in an ice bath in your sink).
5. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
6. Pour chilled wort into fermenter and place in a location that allows fermentation to occur at 64°F (or as close as possible).
7. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
8. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.053 SG +/- 2-3 points. Record this number as your OG (original gravity).
9. Pitch your yeast when the wort is at appropriate temperature 60°F (or as cold as you can keep the temperature constant). Fill airlock with water or sanitizer to the fill line and seal fermenter.

### ABOUT HOP SCHEDULES

A standard hop schedule tells you when to add your hops to the kettle throughout the one hour boiling time. Hops added “@ 60 min.” are boiled for the entire hour. Hops added “@ 15 min.” are added when there are 15 minutes remaining in the boil. Hops added at the end of the boil or “@ 0 min.” are referred to as “flame-out” hops and left to steep in the hot wort prior to chilling for 10-20 min.

Use 1 oz. of hop pellets per steeping bag and tie a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

### HOP SCHEDULE

1 oz Perle pellet hops @ 60 min.

1 oz Huell Melon pellets @ 20 min.

### PRIMARY FERMENTATION

You will begin to see activity in the fermenter within 24 hours. A foamy cap will develop on the top of the beer and bubbles will escape through the airlock. Over the next several days the activity will begin to

slow down. Primary fermentation typically lasts one week. After the primary fermentation completes, it is time to perform a diacetyl rest. This involves raising the temperature of the fermenting beer to encourage the remaining yeast to finish their job by cleaning any standard off flavors produced by the yeast. Best practice is to slowly raise temperature by 1-2 degrees per day to 8-10 degrees above the original fermenting temperature. Once the diacetyl rest is complete you can lower temperature again to lager/cold condition the beer or go straight to bottling and cold condition in the bottle once carbonated

### **BOTTLING AND BEYOND**

Fermentation is finished when the final gravity (FG) reads 1.012 SG +/- 2-3 points, but timing at this stage is flexible. When you are ready to bottle your beer, make a simple syrup by combining 4 oz. of priming sugar in 16 oz. Of water, bring to boil and simmer 15 min. Let this cool to room temperature. Sanitize your bottling equipment. Add the cooled priming sugar solution into the bottling bucket. Siphon your beer into the bottling bucket to mix thoroughly with the sugar. Then siphon the beer into your bottles using the bottle filler and secure the caps. Your beer will be ready to drink after conditioning for two weeks at 70-74°F. Once conditioning is complete refrigerate.

**If you have any questions about the instructions in this recipe please feel free to contact us via phone or email at (800) 638-2897 or [info@fhsteinbart.com](mailto:info@fhsteinbart.com).**