

American Style Kolsch - Smoked

Extract:

Est. OG 1.048
6 lbs. extra Light LME
SMOKED MALT "TEA"
½ lb. Smoked Malt
½ lb. Acidulated malt
1oz. Hallertaur Hops (bittering)
1 oz. Saaz Hops (bittering)
Whirlfloc tablet or Irish Moss
1 pkg Wyeast 2565, WLP029, Imperial Kaiser,
or Safbrew K-97



- Heat 3-5 gallons water
- Add malt extract stirring until fully dissolved
- Return to heat, bring to a boil and add bittering hops. (Hallertaur)
- Continue to boil for 45 min. then add Whirlfloc tablet or Irish Moss.
- Remove from heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 59°F to 62°F.

Other Options: To achieve a lighter color and improved hop utilization try a late extract addition. Add 30% of the extract at the normal time and the remaining 70% during the last 5 minutes of the boil.

PREPARE MALT "TEA" steep grains for 30 min. in 64 oz. 160° water
Boil for 45 min.

Cool and add to fermenter before pitching yeast.

If desired, prepare additional tea, add to taste.

All Grain:

8 lbs. 4 oz. Pilsner Malt
½ lb. German Munich Malt
2 oz. Halletaur Hops (bittering)
Whirlfloc tablet or irish moss
1 pkg Wyeast 2565, WLP029, Imperial
Kaiser, or Safbrew K-97

Questions About This Recipe?

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Mash at 150F for 1 hour. At 60 min. add bittering hops (Hallertaur). At 15 minutes add Whirlfloc or Irish Moss. Cool wort and add to fermenter. Aerate wort, pitch yeast and ferment at 59°F to 62°F