

HONEY KÖLSCH (All Grain)

Official NORTHERN BREWER Instructional Document

A variation on our extremely popular Kölsch recipe with the addition of clover honey and a new yeast strain for a lighter body and flavor. Like our original Kölsch kit, this recipe features a pale color, light body, and smooth mouthfeel. Honey adds subtle floral character and lightens the body by fermenting to dryness. Really nice as a summer brew for barbecues and picnics, or to wean your friends off watery mass-produced lagers.

OG 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6.75 lbs. Rahr Pilsner
- 1 lbs. Rahr White Wheat
- .25 lbs. Honey Malt

BOIL ADDITIONS & TIMES

- 1 oz. Vanguard (60 min)
- 1 lbs. Honey (0 min)

YEAST

- If you chose dry yeast:
SAFALE US-05. Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1010 AMERICAN WHEAT YEAST.
Optimum temperature: 58-74°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Vanguard (60 min)

1 lbs. Honey (0 min)

YEAST

If you chose dry yeast:

SAFALE US-05. Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1010 AMERICAN WHEAT YEAST.

Optimum temperature: 58-74°F