



Kölsch ... the

"I just want to make beer"

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BEER RECIPE

Sometimes you just want a simple beer, a beer that takes very little skill but makes an excellent brew. One day I was looking to see what ingredients I had and low and behold I had all the ingredients to make a Kölsch beer. This is a great light beer that doesn't require a cold room to make it. An extract brew, this is an easy first step towards all-grain brewing. It's not a kit. It's from scratch and you'll be proud you made it yourself.

Enjoy!

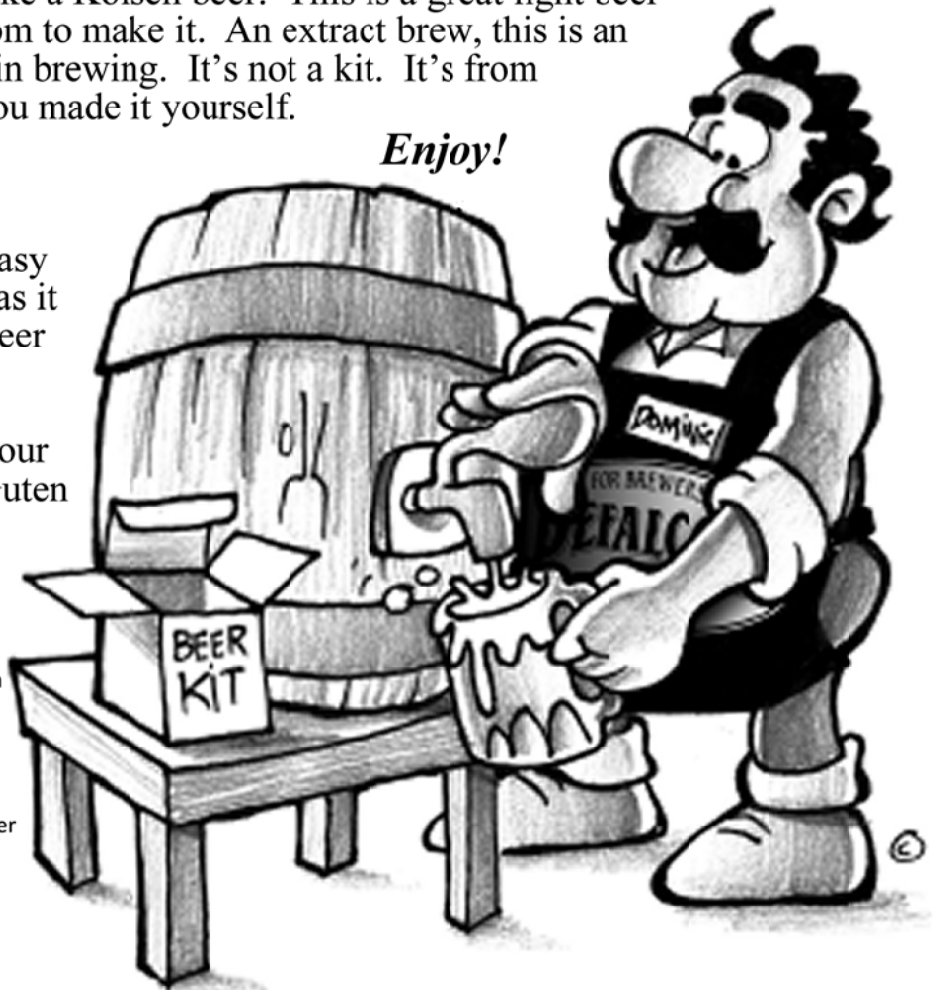
Kölsch is a refreshing pale German Ale which is just as easy to make during a spring thaw as it is a hot summer's day. This beer is the name sake of Cologne (Koln), Germany and German hops with a touch of malt flavour it gives this beer the subtle "Guten Tag" it deserves.

Ingredients to make 19 litres:

- 2.5 kg - Light Dried Malt Extract
- 1.5 oz - Tettnanger hops
- 0.5 oz - Hallertauer hops
- 1 - Kölsch Liquid Yeast or substitute American Ale Liquid Yeast, Saf-05, Saf-06, or Morgan's Ale Yeast.

Process:

1. Bring 3 gallons of water to a boil
2. Add Light Dried Malt Extract and Tettnanger hops
3. Boil for 60 min. stirring occasionally
4. Add Hallertauer hops
5. Cool mixture to below 27 degrees C.
6. Strain mixture into primary fermenter and top up with filtered water to 19 litres
7. Pitch yeast and proceed as usual



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