



## Weyermann Kölsch

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### Malt Bill

Weyermann Pilsner Malt 80 lbs 31 kg

Mash Programm 70 mins at 144° F  
(62.2°C)

Water: Use either  $\text{CaCl}^2$  for calcium additions

### Hop Bill

90 mins Bittering hops to achieve 31 IBUs

20 mins Spalt 1.25 oz 30 g

OG 1.053 13.3,° P

TG 1.008 2.0° P

Recommended Yeast: White Labs

Kölsch Yeast

Fermentation temperature: 61 - 64° F 16 - 18° F

**Notes:** Clean pils malt aroma accompanied by a touch of lilac-flower perfume. Full malty flavor with a pleasant hop balance.

This recipe was developed and pilot brewed by Ray Daniels, author of *Designing Great Beers*.