

Grape and Granary
915 Home Ave
Akron, OH 44310
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G & G Beer Brewing Kit
MALT EXTRACT

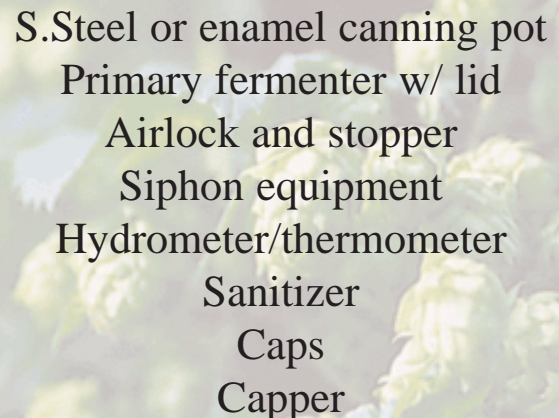
GG36
GERMAN KOLSCH- G & G

Ingredients



Syrup Malt Extract #1
Dry Malt Extract #2
Bittering Hops #3
Flavor Hops #4
Aroma Hops #5
Priming Sugar #6
Yeast

Equipment



S.Steel or enamel canning pot
Primary fermenter w/ lid
Airlock and stopper
Siphon equipment
Hydrometer/thermometer
Sanitizer
Caps
Capper

Recipe Specifics

batch size- 5 us gallons
anticipated SG 1.048
anticipated color SRM- 5
anticipated IBU- 26
boil time- 45 minutes

Process Specifics

grain steeping temperature- 150-160 deg f.
recommended Yeast strain- wyeast 2565
fermentation temperature- 60-75 deg f.
primary fermentation time- 3-5 days
secondary fermentation time- 5-7 days
carbonation- 5 oz dextrose
ideal conditioning time- 4-6 weeks

For a list of instruction sheets for grape and granary kits, visit <http://www.grapeandgranary.com/ggrec.htm>

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 2-3 gallons dechlorinated water into your boiling kettle. Bring water to a boil.

3) Turn off heat. Add malt syrup (#1), dry malt extract (#2) and bittering hops (#3). Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

15 minutes before the end of the 45 minute boil add flavor hops (#4), and Irish Moss (whirl floc tablet) into the boiling wort.

2 minutes before the end of the 45 minute boil add aroma hops (#5) into the boiling wort.

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit. Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F.. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

9) **RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed (not included in this kit).

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#6) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.



11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

Kolsch

A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish.

History: Kolsch is an appellation protected by the Kolsch Konvention, and is restricted to the 20 or so breweries in and around Cologne. The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting vollbier."

Comments: Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Due to its delicate flavor profile, Kolsch tends to have a relatively short shelf-life.

Ingredients: German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker). German pils or pale malt. Attenuative, clean ale yeast. Extremely soft water is used. Fermented at cool ale temperatures (59-65°F, although many Cologne brewers ferment at 70°F) and lagered for at least a month.