

Brewing Supplies Online

4 Pines Kolsch Style Kit Instructions

1.7 kg	Morgan's Australian Blonde
1.0kg	WBS Brew Booster
125g	Vienna cracked malt (Steeped)
12.0g	WBS Perle Hops (Infusion)
12.0g	WBS Herbrucker (Dry Hop)
11.5g	Fermentis Safale K-97

Procedure:

1. Inspect and clean all of your equipment in advance. Have a suitable sized saucepan, mesh kitchen sieve, spoon, brewer's paddle, and 5 litre jug on hand.
2. Steep the Vienna grain for at least 15mins in hot water with a maximum temperature of 75°C. This can be done using a saucepan with 1 litre of hot water. 65.0°C is close to ideal sparge temperature for your grain. A lower temperature will produce a drier beer with a low FG while a higher temperature will produce a sweeter beer with higher FG.)
3. After steeping grains pour saucepan contents through a kitchen sieve into your clean fermenter. Rinse grains in sieve with another litre of hot water into the fermenter and then discard the grain.
4. Boil another litre of water, turn off heat, and immediately add 12grams of Perle hops. Let this infuse for a minimum 5 minutes.
5. Pour hops liquid into your fermenter containing your extracted grain malts. If a finishing hop has been used you can empty the tea bag contents into the fermenter as well. Add the Morgan's Blonde malt mix and 1.0kg dry Brew Booster. Stir vigorously until all is dissolved.
6. Top up to 22L with chlorine free water. Use chilled water if necessary to ensure starting temperature is between 20°C - 24°C. Stir vigorously or use an aeration paddle to aerate the wort.
7. You can activate your yeast by evenly spreading it across the surface of your wort without any clumps. Allow to activate for 15 minutes and then stir deep. Alternatively you can make a yeast cream as suggested by Fermentis. (Refer to BSO website) Ferment between 20°C - 24°C.
8. On Day 5 of fermentation dry hop with 12g of Herbrucker Hops.
9. Fermentation is complete when gravity reading is consistent for two days.
10. If you are kegging using yeast pasteurisation you will achieve an as fermented craft flavour. Other carbonating techniques may produce a variation to the flavour.