

KOLSCH

Fallon Brew Supply
 220 East Main St. Pendleton, SC 29682
 (864) 633-0827
 orders@fallonbrewsupply.com
 www.fallonbrewsupply.com



Style Notes:

A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age. Brilliant clarity is characteristic.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.052 SG
25 IBU
4.6 SRM
1.013 SG
5.10%
150° F
60 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
5 Gallon
1.052 SG
25 IBU
4.6 SRM
1.013 SG
5.10%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
1 Gallon
1.052 SG
25 IBU
4.6 SRM
1.013 SG
5.10%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Malt/Extract

Pilsner	8.75 LB
Munich	1.5 LB

Pilsner LME	3.3 LB
Pilsner DME	3 LB
Munich	0.5 LB
Pilsner	0.5 LB

Pilsner DME	1.2 LB
Munich	0.1 LB
Pilsner	0.1 LB

Hops

Tettnanger - 4.5% AA	1.5 OZ Steep 60 Min
Hallertau - 4.5% AA	1 OZ Steep 30 Min

Tettnanger - 4.5% AA	1.5 OZ Steep 60 Min
Hallertau - 4.5% AA	1 OZ Steep 30 Min

Tettnanger - 4.5% AA	0.5 OZ Steep 60 Min
Hallertau - 4.5% AA	0.25 OZ Steep 30 Min

Adjunct

Yeast

WLP029 German Ale

WLP029 German Ale

Safale S-04