

BEACH BLANKET BLONDE

Kolsch

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.046 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 4.6 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: BWC WOODLAND HILLS

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.011 SG

Bitterness: 12.9 IBUs

Est Color: 3.7 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
4.0 oz	Belgian 8L	Grain
4.0 oz	GambrinusPale Malt	Grain
4.0 oz	Great Western Wheat Malt	Grain
4.0 oz	Munich Malt	Grain
6 lbs	LME Pilsen Light (Briess)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.50 oz	Sterling [6.20 %] - Boil 60.0 min	Hop	10.2 IBUs
0.25 oz	Vanguard [5.50 %] - Boil 20.0 min	Hop	2.7 IBUs
0.25 oz	Pekko [13.0 %] - Boil 0.0 min	Hop	0.0 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type	Agent
0.50 tsp	Gypsum	Water	Agent
0.12 tsp	Calcium Chloride	Water	Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining	
0.75 Cup	Brewers Sugar (Priming)	Other	

YEAST

Amt	Name	Type
1.0 pkg	Kolsch Yeast (Wyeast Labs #2565)	Yeast

Notes

EXTRACT NOTE: 6 LBS. OF LME = 5 LBS. DME = 7.5 LBS. GRAIN

STEEP WITH 1.5 QUARTS OF WATER AT 160 DEGREES FAHRENHIET AND SPARGE WITH ADDITIONAL 2 QUARTS

