

# Well Crafted Brewing Company- Mother of Perle Kolsch (Extract)

## Ingredients

6.6 lbs LME  
0.8 lbs Grains  
  
0.2 oz Hops at 60  
2 oz Hops at 0

WLP029 German Ale/Kolsch

\* The malted grains are all **together** in the clear plastic bag.

## Statistics

Original Gravity 1.051  
Final Gravity 1.011  
Alcohol Content 5.3%

## Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Add 2.5 gallons of water to your brew kettle and heat water to between 145F-160F.
2. Once this temperature is reached, place grains into the large muslin bag provided and steep them in your kettle for 30 minutes. Do not allow water to boil at this time.
3. After 30 minutes remove the grain bag from the water and allow liquid to drain from the grains. At this time bring your water to a boil.
4. Once a boil is reached, remove the pot from the heat and add the malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
5. Put the pot back on the burner and bring back to a boil. Once boiling, place each hop addition into a different muslin bag add them to the pot following the addition times noted above, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
6. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Once cooled remove the muslin bags from the kettle
7. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Chill the beer to pitching temp. Make sure the wort is below 65°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
9. Store the fermenter where the temperature will be a fairly constant around 60°F if possible. Once active fermentation is complete allow temperature to reise to the mid 60's. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
10. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

## Keystone Homebrew Supply

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