



# The Big Lubelski

## POLISH KOLSCH ALE

Original Gravity: 1.052    Final Gravity: 1.012    ABV: 5.3%  
Bitterness: 25 IBUs    SRM: 4.5 (pale gold)

Kolsch pale ale was developed by brewers in the Koln region of Germany and features a light gold color with brilliant clarity and a crisp finish. Noble hop flavors balance against the light banana and clove notes from the Kolsch yeast. Easy to brew, easy to drink any time of year.

### Grains, Extracts & Sugars

#### Specialty Grains

.5# Munich I  
.5# C-10 Carahehl  
.25# Carafoam

*steep specialty grains 20-30 mins @ 155°*

#### Extract Brewing

3# Briess Pilsen DME    Boil 60 mins  
3# Briess Pilsen DME    Boil 15 mins

#### All Grain Brewing

9# Weyermann Pilsner

*light body: mash at 147° for 75-90 min  
water: add 1-2 teaspoons Gypsum*

### Hops

1 oz	Styrian Golding	Boil 60 min
.5 oz	Styrian Bobek*	Boil 15 min
.5 oz	Styrian Bobek *	Boil 5 min

*\*substitute Lubelski hops when availalbe*

### Yeast

#### Dry:

Lallemand Koln Kolsch

#### Liquid:

Whitelabs WLP029 German Ale Kolsch

### Misc

5 oz	Priming Sugar	Bottling
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# The Big Lubelski Kolsch ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

**.5# Munich I, .5# C-10 CaraHell, .25# CaraFoam**

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

**3# Pilsen DME @ 60 min**

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**1 oz Styrian Golding @ 60 mins, 3# Pilsen DME @ 15 mins,  
.5 oz Styrian Bobek @ 15 mins, .5 oz Styrian Bobek @ 5 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

**WLP029 German Ale Kolsch or Lallemand Koln Kolsch**

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

**5 oz priming sugar**

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!