

# Alki Point Sunset

Monday, 21 July 2008

Category German Ale

Recipe Type All Grain

Fermentables

5.0 lbs D-C Belgian Pilsener Malt

1.625 lbs D-C Belgian Wheat Malt

1.0 lbs Ireks German Light Crystal

1.25 lbs Clover honey (15 minute boil)

Hops

.50 oz. Tettnang (4.3% AA) 60 min. 7.5IBU

.50 oz. Liberty (4.3% AA) 60 min. 7.5IBU

.50 oz. Mt. Hood (4.5% AA) 60 min. 8.0IBU

.50 oz. Tettnang (4.3% AA) 30 min. 2.0IBU

.25 oz. Liberty (4.5% AA) 10 min.

Yeast Wyeast #2565 (Kolsch)

Procedure Mash In: 132F

Protein Rest: 30 min @ 124F

Saccharification: 90 min @ 150F

Mash Off: 10 min @ 168F

Sparge to collect 5.75 gallons of sweet wort (or until SG of runoff is 1.010-1.012).

Boil for 90 minutes. Adding 1.125# clover honey for the last 15 minutes of the boil. Force cool to 62F and pitch slurry from 1.25L starter of Wyeast #2565 Kolsch.