

A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Monchshof Schwarzkolsch**

BJCP Style: 4C (Dark Lager)

Batch Size: 3 gallons

Efficiency: 75%

Est. O.G.: 1.055

Boil time: 80 mins.

Estimated SRM: 21

Estimated IBUs: 26

Created by: Erik Lars Myers

All-Grain Recipe:

Grain/sugar	Amt.
Pilsener Malt	2 pounds
Munich Malt	3.5 pounds
Crystal 40L	2.5 ounces
Chocolate Malt	2 ounces
Carafa Malt	2 ounces

Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	3 pounds
Munich Malt	.5 pound
Crystal 40L	2.5 ounces
Chocolate Malt	2 ounces
Carafa Malt	2 ounces

Hop Schedule:

Hop Type	Amt.	Time in Boil
Hallertauer	.75 ounce	60 minutes.
Hallertauer	.25 ounce	20 minutes
Hallertauer	.25 ounce	0 minutes

Notes:

Original style should be made with Lager yeast. Kolsch yeast used here for summertime brewing in the American South.

Yeast: **WYeast 2565: Kolsch**