

Kölsch

A city, it's culture and
it's beer.



First some name clarity

- **Cologne or Köln**
- **Kölsch or Koelsch**, but not **Kolsch**
- **Kölsch Konvention** created an “apellation controlee” or “Herkunftsbezeichnung” requiring all beer named **Kölsch** must be brewed within the city limits of **Köln**.



A little Kölsch history

- Relatively newer style. While the Kölner's had a Kölsch beer, it was not the style we know today.
- Ale brewing since the middle ages. First lager revolution in the 1500's and again in mid 1800's threatened their production.
- Beer got lighter due to the changes that brought on pilsener and 2 wars and rationing .



A little Kölsch history

- During World War 2, all the breweries in Cologne were destroyed. After they were rebuilt, and malt and hops again became available, the Kölsch as we know it was produced.
- This began around 1950



Kölsch Konvention



Kölsch Konvention

- Signed March 1986
- Sets forth what a true Kölsch is
- Also defines marketing rules behind the use of the name and who can brew it
- 24 brewery signatories
- 14 brewing today and sales continue to grow



Style Description

Kölsch is:

- golden in color, 3.5-5 SRM
- top fermented
- brilliantly clear, nearly always filtered
- well attenuated
- SG 1.044-1.050 (11-12.5 P)
- moderately hopped, 20-30 IBU with German noble hops



Sensory Description

According to the Kölner-Brauerei-Verband Kölsch “is a light, highly-attenuated, top-fermenting beer, characterized by the hops and served in the Kölner Stange.”

It is a Vollbier, or full beer. A beer of standard strength.



Ingredients - Malt

- 90-100% German pilsner malt or similar extract. Substitute quality 2-row US/Canada pilsner malt if necessary
- Some brewers use Wheat, Munich but no more than 10%
- No caramalts, adjuncts or sugars



Ingredients - Hops

- Use only German noble hops.
Hallertauer, Tettnanger, Tradition,
Perle, Hersbrucker, Select, Spalt
- US substitutes are Mt. Hood &
Liberty



Ingredients – Yeast

- Clean, neutral, ale yeast that is a low producer of esters, diacetyl and higher alcohols.
- Wyeast 2565, White Labs WLP-029
- Wyeast 1007 , White WLP-003, WLP-011



Water

- Remove chlorine/chloramines with carbon filtration
- Consider mixing distilled water with city water to reduce residual alkalinity
- Add some calcium to mash and boil kettle



Mashing

- Decoction mash is not needed. May increase wort color.
- Infusion at 149-151°F for 90 min or step-infusion incorporating a protein rest
- Really similar brewing method to German light lagers



Boil & Fermentation

- Add hops at 60 min or more. Again at 10 min. No later.
- 60 min boil time for color
- Ferment cool. 58-64°F to minimize ester production, though standard ale temps up to 70-72 are also used
- Let rise at end of fermentation to clean up and ensure diacetyl is reabsorbed
- Lager as much as possible, 3+ weeks



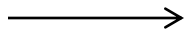
Recipe - Kaiserhof

- 89% German Pils
- 6.4% Wheat
- 4.6% Acid
- Hallertauer 12.4 IBU @ 60 min
- Hallertauer 9.7 IBU @ 30 min
- Wyeast 2565
- CaCl for mash & boil
- Ferment 60°F



Serving Kölsch

Kölschkranz



Stangen



Köbe

Serving Kölsch - Päßfgen



Serving Kölsch - Sion

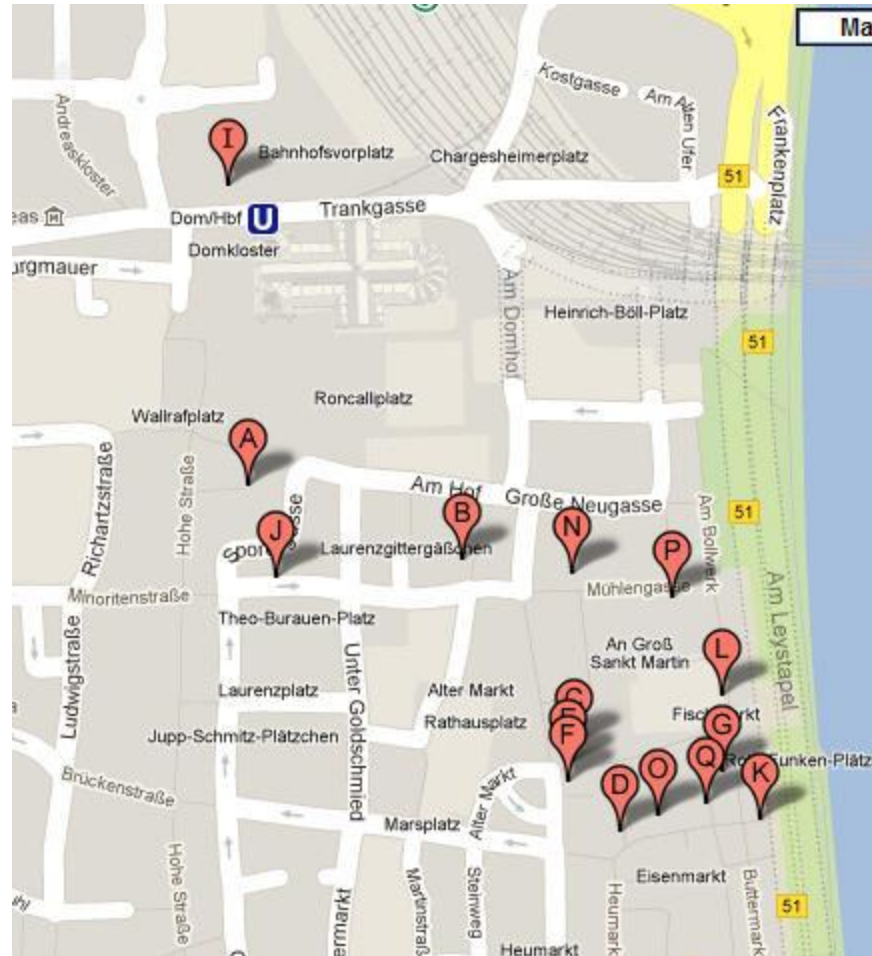


Serving Kölsch - Früh



Visiting Cologne

City center is perfect with Dom, hotels and all varieties have tap houses.



Visiting Cologne

- Great shopping, Rhine river, metropolitan city
- Proximity (by train):
 1. Düsseldorf – 30 minutes
 2. Frankfurt – 1.5 hrs
 3. Brussels – 1.75 hrs
 4. Munich – 4.5 hrs



Düsseldorf

- Shares a lot of brewing traditions as Köln
- Similar top-fermenting brewing methods
- Makes an excellent day trip
- Be aware of each city's passion for their style



For example:



“How Kölsch is brewed” from a
Dusseldorfer point of view.

References – Web Sites

- Kölner-Brauerei-Verband
<http://www.koelner-brauerei-verband.de>
- Bodensatz Brewing –
<http://www.bodensatz.com/staticpages/index.php?page=IntroToKoelsch>
- European Beer Guide City Guide
http://www.europeanbeerguide.net/koln_pubs.htm



References - Books

- *Kölsch* by Eric Warner
- *New Brewing Lager Beer* by Greg Noonan
- *Brewing Classic Styles* by Jamil Zainasheff & John Palmer

