Official NORTHERN BREWER Instructional Document

This pale, light-bodied golden ale is copyrighted by, brewed in, and named for the German city of Köln. Kölschbier is traditionally given a long, cold aging period like a lager, which makes for a very smooth and clean beer. A small dose of German Hallertau hops cuts the richness of the malt. "Spritzy" is a word often used to describe Kolsch - very refreshing, and a popular lawnmower beer for beer snobs!

O.G: 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks cold secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs German Pilsner

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)
- 1 oz. Hersbrucker (30 min)

YEAST

- DRY YEAST (DEFAULT): Safale US-05.

Optimum temperature: 59-75°F

LIQUID YEAST OPTION:
Wyeast #2565 Kolsch.
Optimum temperature: 56-64°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

1 oz. Hersbrucker (30 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05.

Optimum temperature: 59–75°F

LIQUID YEAST OPTION:

Wyeast #2565 Kolsch.

Optimum temperature: 56-64°F.