

# KÖLSCH (All Grain)

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. "Spritzzy" is a word often used to describe Kölsch - very refreshing, and a popular lawnmower beer for beer snobs!

## OG 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

- If you chose dry yeast:  
**SAFALE US-05**. Optimum temperature: 59-75°F
- If you chose liquid yeast:  
**WYEAST #2565 KOLSCH**.  
Optimum temperature: 56-64°F.

## 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

- If you chose dry yeast:  
**SAFALE US-05**. Optimum temperature: 59-75°F
- If you chose liquid yeast:  
**WYEAST #2565 KOLSCH**. Optimum temperature: 56-64°F.