

# 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 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.