



# Kölsch

BJCP Category 5B



# Member Only Competition

- Deadline for comp entry is going to be the end of February – There's still time!
- But don't dawdle .. There's not that much time
- Judged by actual BJCP Judges
- Actual BJCP Scoresheets will be returned to you with score and feedback
- If you're an extract brewer, there's plenty of extract recipes
- If you don't have temp control, there's alternate methods for fermenting cooler.

# Poll

What's your Kolsch Experience?

# Overall Impression:

- A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character.
- Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish.
- Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age.
- Brilliant clarity is characteristic



# Background

Only beers produced in in Köln (Cologne Germany) can be called Kölsch, and beers that mimic the style should be called "Kölsch-Style" beers.

Traditionally served in 200ml (6.7oz) cylindrical glasses known as "Stangen", the stange translates as bar or rod.

***"Simple and refreshing, Kolsch is neither sweet nor bitter, and this light, delicate, brilliantly clear golden ale is meant to be consumed in quantity."***

# Typical Recipes



## Grain

- 80 – 100% German Pilsner or Pale Malt
- Up to 20% Wheat Malt – rare in authentic versions.

## Hops

- Traditional German Hops
  - Hallertau
  - Tettnang
  - Spalt
  - Hersbrucker

# Poll

What kind of Yeast do you think Kolsch Yeast is?



# Yeast

Kölsch yeast is a top fermenting ale yeast, the beer is fermented at low ale temps, and then lagered to gain brilliant clarity

Kolsch is susceptible to off flavors from fermentation issues, so use an active yeast starter. Make sure the wort is well aerated before pitching yeast.

# Yeast



## WLP029 German Ale / Kölsch

Ferments well between 65 and 69 degrees, doesn't do well below 62.  
Thought to be sourced from PJ Früh, Köln



## Wyeast 2565 – Kolsch

Ferments well at 55 - 60 - powdery strain that remains in suspension.  
Thought to be sourced from Weihenstephan 165, Köln (Päffgen?)



## Wyeast 2575-PC

Ferments between 55 - 70. Thought to be sourced from Weihenstephan 165



## LalBrew Köln Yeast

Ferments between - 54 – 68. Colder fermentations will be more neutral in character, while warmer fermentations will have more fruit-forward ester profile.

# Yeast continued...



## **Omega OYL-017 KOLSCH I**

56 - 70 - powdery yeast, slow to drop out of suspension. Can be fermented colder than KOLSCH II



## **Omega OYL-044 KOLSCH II**

Warmer Fermenting than KOLSCH I, flocculates much better, and clears more quickly. Hint of sulfur that disappears with age.

# Poll

Umlauts

# Water – For the All Grain Brewers

COLOGNE WATER PROFILE	
Ion	Range (mg/L) or (ppm)
Calcium	35 to 110
Magnesium	10 to 15
Sodium	25 to 35
Sulfate	70 to 80
Chloride	35 to 65
Bicarbonate	80 to 280

- In Zymurgy May / June 2017 Martin Brungard suggested the following water profile.
- Takes into account traditional pre-boiling of the water, which reduces sodium and bicarbonate concentrations, leaving other ion concentrations unchanged
- Target the lower end of the ranges.
- Treat with Acid to bring down to a PH of 5.2 – 5.3



# Other Tips

- Pilsner Malt = 90 minute boil. Get rid of those DMS precursors
- Make sure your wort is well aerated before pitching yeast
- Use a big starter, or two packs liquid yeast
- Fermentation should take 4 – 5 days, feel free to let it sit for another 10 days to condition.
- Include a diacetyl rest in the upper 60's near the end of the second week.
- Lager for 3 weeks, 4 is better, 6 is best.

# Example Recipes

5.5 Gallons - OG: 1.049 - Final Gravity: 1.010 - 25 IBU - 3 SRM - 5% ABV

## All Grain

- 8.5LB German Pilsner
- 1LB German Wheat
- 1.35oz Hallertau 4% AA @ 60 Minute
- .25 Spalt 2%AA @ 15 minutes
- Single Infusion at 150 degrees for 60 minutes
- 90 minute boil
- After 30 minutes scoop off and discard coagulated proteins atop the boil.



## Extract

- 7.7LBS Weyermann Bavarian Pilsner Liquid
- 1.35oz Hallertau 4% AA @ 60 Minute
- .25 Spalt 2%AA @ 15 minutes
- 60 Minute Boil

\*May / June 2017 Zymurgy – pg 47

# Dark Mild Winners



## **First Place**

Ed Carlson

## **Second Place**

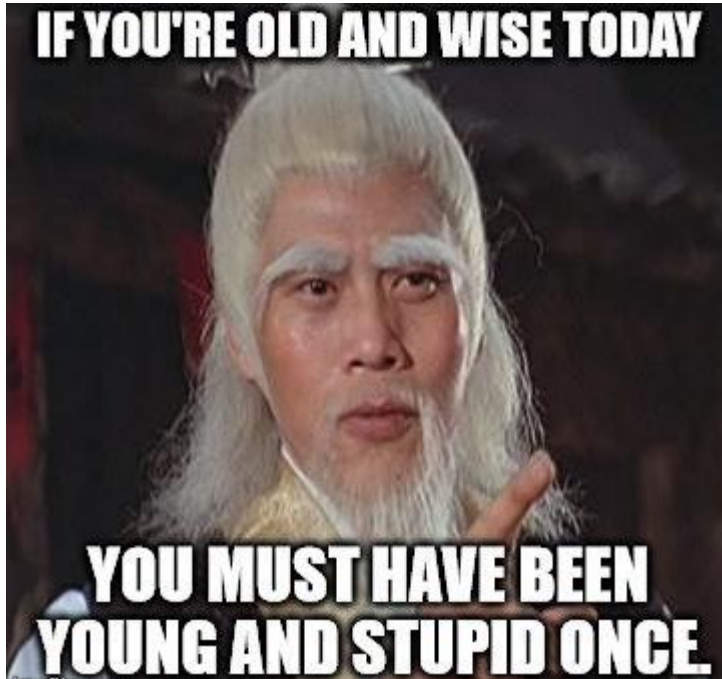
Jeremy Parrish

## **Third Place**

Mike Scott

There were only 3 entries...

# Roundtable!



- Ask your questions
- Give your advice

Maybe:

- DIY Temp Control?
- Best Yeast to use?
- How do I work this?
- Can we have an education session about... ?
- Is the club doing any BJCP training for the test in March?