

	Recipe vs. Style			Wyeast 2565 Kolsch yeast A hybrid of ale and lager characteristics. This strain develops excellent maltiness with subdued fruitiness, and a crisp finish. Ferments well at moderate temperatures. Flocculation low; apparent attenuation 73-77%. (56-64o F) Attenuation: 75%
	Min	Recipe	Max	
O. G.	1.044	1.051	1.050	
F. G.	1.007	1.013	1.011	
Alcohol % Vol	4.4	5.0	5.2	
I.B.U.	20	29	30	
S.R.M.	3	?	5	
CO2 Range	2.2		2.7	

Fermentables for 11 gallons: (90 minutes)

18 lbs. of German Pilsner (Weyermann) (Mash)
1.5 lbs. of German Wheat (Mash)

Hops Schedule:

2 oz. (56.7g) of Hallertauer Hersbruck (3.2%) boiled for 90
2 oz. (56.7g) of Spalt (4.2%) boiled for 60 minutes.

Additions:**Comments:****Mash Schedule:**

Add 5.85 gallons of water at 165 F to raise mash to 149 F.
Sparge with 10.27 gals. water to yield 11 gals. after boil & chill.
Total mash volume with grains is 7.37 gallons.
13.68 gallons in boiling pot prior to boil with 1.041 gravity.
16.12 gals. of water with a 90min. boil.

6. Light Hybrid Beer — 6C. Kölsch

Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Cologne breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category). Kölsch is an appellation protected by the Kölsch Konvention, and is restricted to the 20 or so breweries in and around Cologne (Köln). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting vollbier."

Ingredients: German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker). German pils or pale malt. Attenuative, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Extremely soft water. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F, although many Cologne brewers ferment at 70°F) and lagered for at least a month.

Aroma: Very low to no malt aroma. A pleasant, very subtle fruit aroma from fermentation (apple, cherry or pear) is desirable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

Appearance: Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

Flavor: Soft, rounded palate comprising of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly sulfury yeast character that accentuates the dryness and flavor balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

Mouthfeel: Smooth and crisp. Light body, although a few versions may be medium-light. Medium carbonation. Highly attenuated.

Overall Impression: A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

Commercial Examples: Available in Cologne only: PJ Früh, Hellers, Malzmühle, Paeffgen, Sion, Peters, Dom; import versions available in parts of North America: Reissdorf, Gaffel; US versions: Goose Island Summertime, Crooked River Kölsch, Harpoon Summer Beer, Capitol City Capitol Kölsch