

KÖLSCH – GERMAN ALE

BJCP 2015: 5B



ALL-GRAIN METHOD (13011)

4kg WY Pilsner



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 2565

WLP029

Boil Volume: 28 litres

MG Premium Ale

K-97

Mash time: 60 mins @ 65°C

Danstar Munich

Boil time: 60 mins



SPECIALTY MALTS

0.4kg WY Vienna

0.25kg WY Melanoidin

0.2kg WY Carapils



HOPS

30g Hallertau

@ 60 (Bittering hops)

30g Hallertau

@ 15 (Flavour hops)

30g Hallertau

@ 5 (Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 2565 – Kölsch

WLP029 – German Ale/Kölsch

Fermentis K-97

Danstar Munich

Morgans Premium Ale Yeast

MJ M35 Liberty Bell



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.047
Estimated F.G. : 1.011
Estimated ABV : 4.7%

SRM : 4.8
IBUs : 23

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: 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.

Aroma: Low to very low malt aroma, with a grainy-sweet character. A low floral, spicy, or herbal hop aroma is optional. A pleasant subtle fruity aroma from fermentation is acceptable but not always present.

Appearance: Very pale gold to light gold. Very clear. Has a delicate white head that might not persist.

Flavour: Soft, rounded palate comprised of a delicate flavour 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 crispness in the finish. No noticeable residual sweetness.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation. Smooth and generally crisp and well-attenuated.