



Summit Kölsch

HOME BREWERS COMMENTS:

This beer was light golden in color, slightly hoppy and dry with a lingering biscuit and hop finish. Mouthfeel is light and crisp producing is a very easy to drink beer. Would be a good first ale to try if you are looking for something other than the light America Lager.

STYLE DEFINITION:

First only brewed in Köln, Germany, now many American brewpubs and a hand full of breweries have created their own version of this obscure style. Light to medium in body with a very pale color, hop bitterness is medium to slightly assertive. A somewhat vinous (grape-y from malts) and dry flavor make up the rest.

(bccradvocate.com)



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Although records of brewing in Cologne date back to the Middle Ages, Kölsch as we know it is a product of the 20th century. A Kölsch beer is an ale; a remnant of German brewing culture from the era preceding the discovery of bottom fermenting yeast and the advent of lager brewing. To be considered a Kölsch, a beer must be top fermenting, straw to gold in color, 11-12.5 °P (1.044-1.050s.g.) in original gravity, approximately 4.8% abv, 20-30 IBUs and hop accented. Kölsch beers are typically less bitter than a Pilsener (though they are similar in body, color and strength) and marry the flavors of sweet-bready malt, spicy noble hops and fruity (almost white-wine like) top fermenting yeast. Kölsch beers are light, crisp and refreshing; they are meant to be consumed in quantity and are often prized for their digestive qualities. In short, Kölsch is the ultimate summer session beer for connoisseurs.

Summit Unchained German Style Kölsch stats:

OG: 11.5° P (1.046 s.g.)

Color: Golden

IBUs: 25

Abv: 4.7%

Food Pairings: Cuisine (German) General (Salad) Meat (Pork, Fish, Shellfish)

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com