

# SINGLE HOP UN-KÖLSCH (All Grain)

Official NORTHERN BREWER Instructional Document

Oh, snap! My hand was holding these hops over the kettle and then they totally fell into the Kölsch wort with only a few minutes left in the boil, and then later on I was holding even more hops over the fermenter and they also fell in. That's not cool, that's not to style, is it - a bunch of late hops and dry hops in a Kölsch? Sorry, beer style guidelines, I let you down. Tell you what, I'll just drink this one myself, help yourself to something else. It's too bad really - mmmm - cause it was on track to be a textbook blonde hybrid ale, delicate and crisp and balanced, and then a series of ... uhh, accidents. It wasn't even a non-traditional hop - newer variety, sure, but not out of place. Just a little - mmmm, that's kinda like a super-clean pale ale but with pils malt and a German accent - just a little too many of them at the wrong time. Oh well. I'll give it a good home.

## OG 1.044 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 7.5 lbs Best Malz Pilsen Malt
- 0.5 lbs Weyermann Carafoam
- 0.5 lbs German Vienna Malt

## BOIL ADDITIONS & TIMES

- 1 oz. Saphir (First Wort, add to wort as it drains from the mash tun)
- 1 oz. Saphir (30 min)
- 0.5 oz. Saphir (10 min)
- 0.5 oz. Saphir (Dry hop)

## YEAST

- If you chose liquid yeast:  
**WYEAST #2575 KOLSCH II.**  
Optimum temperature: 55-70°F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151 F for 60 minutes

Mashout: 168° F for 5 minutes

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