

WEYERMANN® MALT



Weyermann® Kölsch

Kölsch is a top fermented beer which is only allowed to be brewed in the region of Cologne in Germany, if you want it call Kölsch. Indeed it is a light and sweet pale ale. The wheat malt gives more body to this smooth speciality.

Malt bill:

Malt type	%
Weyermann® Vienna Malt	50
Weyermann® Pilsner Malt	38
Weyermann® Wheat Malt pale	10
Weyermann® Acidulated Malt	2

Original Extract: 11.5 °P

Alcohol: 4.5 Vol. %

Mash (Infusion):

15 min 50°C, 40 min 63°C, 5 min 68°C, 20 min 72°C; final mash pumping 77°C;

Hops: 25 BU (Aurora, Tettnanger)

Yeast recommendation: Fermentis® K-97

This is a recipe provided by Weyermann® Specialty Malts. Although working with great expertise and care, we cannot guarantee a successful realisation. Please consider the specific technological conditions of your brewery.

For further details please contact:

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