

Kölsch



Kölsch is a refreshing beer perfect for the hot, sweltering days of summer.

This crisp and sparkling, slightly fruity style of beer was first brewed in Cologne Germany.

Kölsch is light in colour and malt character, delicate and oh-so-drinkable.

It's unique "*Lagered-Ale*" process is unusual because although it is warm fermented with ale yeast, it is then conditioned at cold temperatures like a lager giving it light ale notes complemented by a lager-like crispness.

Kölsch is traditionally served in a tall, thin, cylindrical glass called a Stange ("spike" or "rod"). The server, called a Köbes, carries twelve Stangen in a Kranz, a circular tray resembling a crown or wreath

ALC BY VOL: 5.0%

IBU: 24

YEAST: German Kölsch Yeast

MALTS: German Pilsner Malt

HOPS: Hallertau-Tradition, Tettnanger

