



Beer Ersatz Kölsch

Brewed at Little Ale Cart, Sheffield

Brewed on 18th June 2011 Gyle LAC15

OG - FG 1044.4° / 1008.1° ABV 4.72%

Colour 6.8 EBC

Bitterness 63.9 IBU

Grain Bill Weyermann Premium Pilsner Malt

Other stuff Weyermann Vienna Malt

Bittering hop Spalter first wort, Herkules copper

Flavour hop Spalter

Aroma hop Spalter, Crystal

Dry hop Spalter

Yeast Safale K97

Gen And now for something completely different... Kölsch isn't a style attempted much in the UK and, although this won't be like any other Kölsch you've tasted before (if, indeed, you have tasted any) it will be Kölsch in soul... with a Sheffield edge to it! Traditional German malt and hops married to US Crystal hops (which have German parentage) give a smooth noble hop flavour with overtones of tangerines.

We know what hops are for...

Brauerei StahlStadt

Cylenummer

LAEL15

Farbsättigung

6.8 EBC

Alkohol v/v

4.7%

Bitterkeit

63.9 IBU

Gebraut in Kleinst Bierwagen, Süden Yorkland



Ersatz Kölsch

This is our take on Köln's bier made with Weyermann pilsner malt, authentic yeast and traditional Spalt hops... as well as a load of US Crystal hops to mix things up!

Wir wissen was für Hopfen

