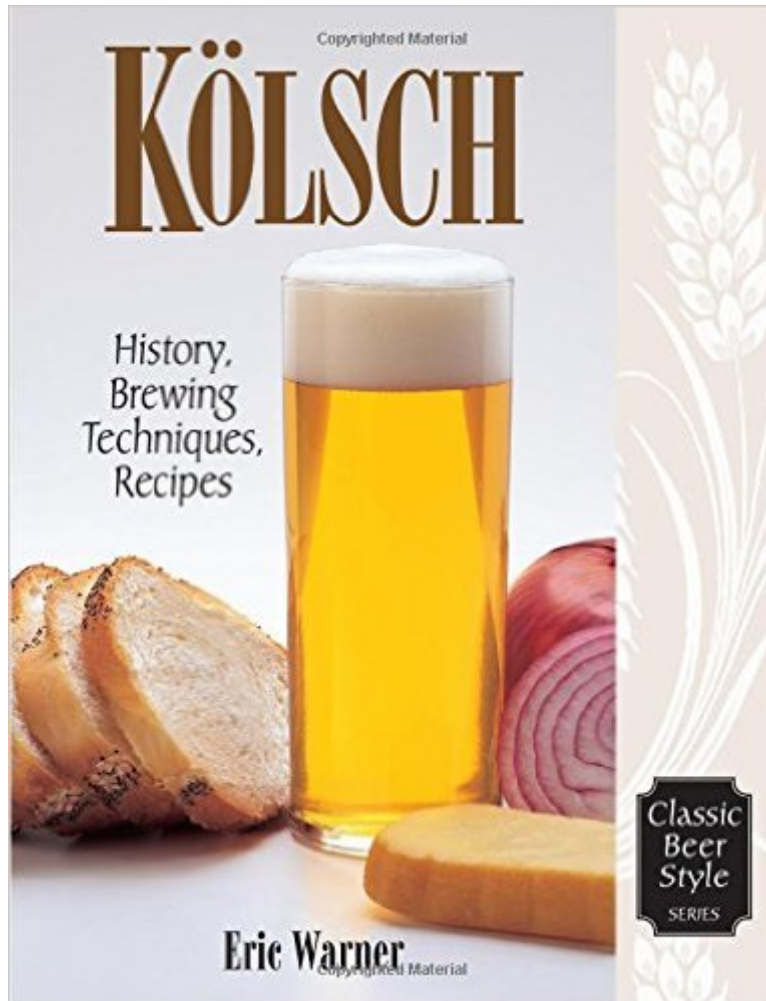


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# Kolsch: History, Brewing Techniques, Recipes (Classic Beer Style Series)



## Synopsis

Murder and Death, Cow Mouth, Gut Rot, Bitchy Maidâ Judging from the recipe names, the beer-drinking public of Cologne during the Middle Ages was a tough crowd. Home to this delicate golden ale, Cologne (Koln in German) enjoys one of the oldest brewing traditions around.

## Book Information

Series: Classic Beer Style Series (Book 13)

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Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (13 customer reviews)

Best Sellers Rank: #337,645 in Books (See Top 100 in Books) #231 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #453 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #2121 inÂ Books > Science & Math > Technology

## Customer Reviews

If you are interested in the "Kolsh" style, I think this book is a great read. I would not get it if you are only looking for some recipes of Kolsh, there are not many to choose from in this book due to the style. With some of the other books in this series I had hoped for a few "clone" attempts, but with Kolsh, that is simply not necessary. Primary factors in brewing this style are temperature that you ferment and yeast contributions and characteristics. This is a nice style beer to brew if you want to let people try a homebrew that would move them away from a commercial brewed brand without overwhelming them. It is well written and not overly scientific.

I don't make beer, but my husband does and the book was a gift for him. When I got the book and looked through it, I wasn't sure if it would be what he wanted, but he seems genuinely pleased with it. He says that it's been a useful reference tool and that the author is very knowledgeable.

Eric Warner does a wonderful, entertaining job at explaining the history and style of Kolsch beer.

Well written with well detailed techniques and recipes. I recommend this to anyone who is going to brew a Kolsch.

This is the book in English to own if you want to know more about K  lsch or want to brew your own K  lsch at home or commercially. But the book isn't perfect. More text (and photographs) could have been devoted to the unique style which K  lsch is served in Cologne, Germany. Most articles do not stress enough the non-flocculating nature of authentic K  lsch yeasts (like WLP029, WY2575 (this is a new one) and WY2565 -- my personal preference is 2565). To obtain an authentic K  lsch, you MUST filter your beer! Most homebrewers feel that filtering is evilness wrought from big, commercial breweries (and you need the proper equipment and time); but it is an absolute necessity for this style. BUT I don't filter my K  lsch. Un-filtered K  lsch is properly referred to as a Wiess (sic) which is what I end up with. I guess someone could describe it as a Hefek  lsch, but that term is not used. On the labels of unfiltered K  lsch in Germany, the word "Naturtr  b" is included on the label. I would give this book 4.5 stars if I could. Pros't!

Good book for the price, gives a detailed history of beer in the Cologne region as well as the roots of Kolsch. Worth the price if you're thinking of brewing this in your home.

I had already purchased the special glasses and tray as a hostess gift --- this book is just perfect to go with them.

Author Eric Warner earned a degree in master brewing from Weihenstephan one of the oldest breweries in the world and also one of the best places in the world to learn about brewing German Beer. For the past 20 years he has been brewing German style beer professionally in Colorado. The author's training and experience show throughout the book. He writes one of the best chapters on the history of the beer and how it came to be the Kolsch we know and love of any book in this series. His discussion of the sensory profile engages the avid drinker yet contains enough detail for the home brewer. He follows this with a chapter on brewing Kolsch that demonstrates his training and technical expertise. He follows up with an enjoyable chapter on enjoying Kolsch in Cologne, its native city. For the professional and home brewer he also provides recipes. Warner includes appendices on the breweries of Cologne and the city's food. This is easy enough to follow for the average beer fan yet provides enough information for the professional brewer to tackle the style. His discussion of Cologne might warrant taking this book along on your next trip to Europe.

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