

Long Trail Kölsch

Long Trail Brewing Co., Bridgewater Corners, Vermont

In 1998 Long Trail became Vermont's largest, most successful brewery.

This Kölsch is a deep golden, buttery-sweet ale with a fresh German noble hop character. The clean diacetyl and hop flavors linger.

Original gravity: 1046 • Final gravity: 1010 • 4.6% abv • 30 IBU

Heat 1¾ gallons (6.6 L) water to 164°F (73°C). Crush:

3 lb. (1.4 kg) lager malt
1 lb. (454 g) malted wheat
4 oz. (113 g) carapils malt

Add to liquor and steep at 152°F (67°C) for 90 minutes. Sparge with 2½ gallons (9.5 L) water at 168°F (76°C). Add to runnings:

3 lb. (1.4 kg) unhopped, extra-light malt extract syrup

Bring to a boil, then add:

4 AAUs Tettnang hops

Boil 30 minutes, then add:

6 AAUs Spalt hops

Boil 30 minutes, then remove from heat. Cool, then top up to 5¼ gallons (20 L) with chilled, preboiled water. Cool to 68°F (20°C), then pitch:

Kölsch or German ale yeast (Wyeast 2565, 1007, or equivalent)

Ferment at 65°F (18°C) for 2 weeks, then transfer to secondary fermenter and condition cool (48–50°F [8–10°C]) for 3 to 4 weeks. Prime with:

⅞ cup (202 ml) corn sugar

Bottle and age at 50–55°F (10–13°C) for 3 weeks.



Alternate Methods

All-extract: Steep 8 oz. (227 g) lager malt, 8 oz. (227 g) malted wheat, and the carapils malt as in main recipe in 2½ gallons (9.5 L) water at 150°F (66°C) for 45 minutes. Increase malt extract syrup to 5½ lb. (2.5 kg), then follow directions from beginning of boil.

All-grain: Mash 6½ lb. (3 kg) lager malt and the wheat and carapils malts as in main recipe in 3 gallons (11 L) water at 152°F (67°C). Sparge with 3¾ gallons (14.2 L) water. Omit malt extract syrup and proceed as in main recipe, reducing wort volume to 5¼ gallons (20 L) or less.



Serve at 48°F (9°C) in a cylindrical Alt or Kölsch glass.