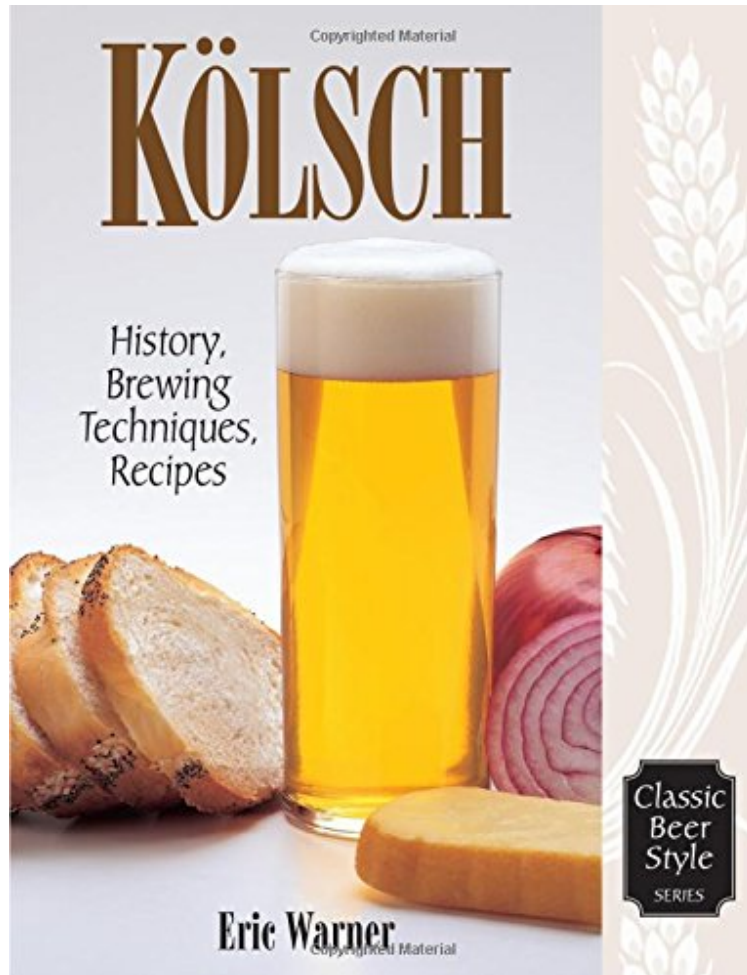


Kolsch: History, Brewing Techniques, Recipes (Classic Beer Style Series)

Eric Warner

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#491752 in Books 1998-10-13 Original language: English PDF # 1 7.66 x .57 x 5.801, .68 #File Name: 0937381586192 pages | File size: 55.Mb

Eric Warner : Kolsch: History, Brewing Techniques, Recipes (Classic Beer Style Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kolsch: History, Brewing Techniques, Recipes (Classic Beer Style Series):

1 of 1 people found the following review helpful. Top Source on Kolsch By P. Mulloy 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. 2 of 2 people found the following review helpful. Another great addition. By Jc. If you are interested in the "Kolsch" style, I think this book is a great read. I would not get it if you are only looking for some recipes of Kolsch, 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 Kolsch, 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. 3 of 4 people found the following review helpful. The Kolsch Bible! By Switchblade McGuilicuddy This is the book in English to own if you want to know more about Kolsch or want to brew your own Kolsch at home or commercially. But the book isn't perfect. More text (and photographs) could have been devoted to the unique style which Kolsch is served in Cologne, Germany. Most articles do not stress enough the non-flocculating nature of authentic Kolsch yeasts (like WLP029, WY2575 (this is a new one) and WY2565 -- my personal preference is 2565). To obtain an authentic Kolsch, 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 Kolsch. Un-filtered Kolsch is properly referred to as a Weiss (sic) which is what I end up with. I guess someone could describe it as a Hefekolsch, but that term is not used. On the labels of unfiltered Kolsch in Germany, the word "Naturtrüb" is included on the label. I would give this book 4.5 stars if I could. Pros't!

Murder and Death, Cow Mouth, Gut Rot, Bitchy Maid? 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 (Köln in German) enjoys one of the oldest brewing traditions around.

From the Back Cover "What is significant about Kolsch is that it is the most recent iteration of 1,000 years of brewing tradition in Cologne. What is unique to Kolsch is that all of the brewers in Cologne, its suburbs, and adjacent towns have unified to stand behind one style of beer . . . the one beer style on which 22 brewers are betting their futures." -- From chapter 1 Eric Warner, one of America's foremost brewers of German beer, unravels the story behind Kolsch and shares tried-and-true recipes and brewing techniques. He also reveals his favorite places in Cologne to experience hearty German fare with an authentic Stange of Kolsch. It has been said that: Kolsch is the only language one can drink (Anon.). The Classic Beer Style Series is devoted to offering in-depth information on world-class beer styles by exploring their history, flavor profiles, brewing methods, recipes, and ingredients. About the Author Eric Warner