

KONVENTION

IN A NUTSHELL CLEAN, SOFT AND DEUTSCHE. DELIKAT.

By Konvention, only beers brewed in Köln (Cologne) can be called 'Kölsch', so we've called our Kölsch 'Konvention' to keep things simple. And Kölsch is a deceptively simple beer; a lightly fruity, lagery and lean Ale that makes the perfect Rasenmäher beer.

Clean, crisp, delicate and fresh is das Ziel.

German Pils Malt lends its trademark grainy-sweet character, Wheat softens the snap and Acidulated Malt gently clips the finish. Hops take a backseat, with just enough floral and spicy notes from Hopback Helga for balance.

Fermentation is key for Kölsch, so for this we enlisted White Labs WLP 029 German Ale/Kölsch yeast- originally sourced from a Brewpub in Köln - to produce a 'super-clean, lager-like ale' with a minerally finish. Indeed the yeast was so enthusiastically attenuative it resulted in a slightly drier and significantly boozier Kölsch than intended, making for a heavy duty Rasenmäher beer; more 'ride-on' than 'push' lawnmower...

Refreshing.

STYLE KÖLSCH

MALT

PILS, WHEAT, ACIDULATED

HOPS

MAGNUM, HELGA

YEAST

WHITE LABS WLP029 GERMAN ALE/ KÖLSCH

OTHER

ERFRISCHEND


**WHEATY
BREWING CORPS**



WHEATYBREWINGCORPS.COM

OG 1.054

IBU 20

SRM 3

FG 1.008

ABV 5.9%

W

BROUGHT TO YOU BY THE WHEATSHEAF HOTEL