

Privatbrauerei Heinrich Reissdorf

Emil-Hoffmann-Str. 4-10, Koln, 50996, Germany

Brewery Description:

The largest Kolsch brewery is Privat- Brauerei Heinrich Reissdorf & Co., established in 1894 in the center of Cologne by Heinrich Reissdorf. After his death in 1901, Reissdorf's wife took over the brewery until 1908 when her five sons- Johann Hurbert, Heinrich, Hermann, Friedrich and Carl began managing her brewery. During WWII, the brewery along with Cologne was heavily bombed. Only one mash tun survived, and the brewery was rebuilt in 1945.

In 1998, construction began on a new, state-of-the-art, computer-controlled, stainless steel brewery on the outskirts of Cologne in an area named Rodenkirchen, where production occurs today.



pick up as many as 12 beers at a time from the "Zappes" (the "tapper") which fit in recesses around the perimeter of a metal tray

(the "Kranz" or crown) with a central handle. Tabs are run by the Koebes making tick marks on the customers' coasters and Koelsch keeps coming without asking! Koebes are seldom tipped, but will allow you to buy them a round which they usually finish in one swallow.

"Reissdorf is light, soft, and delicious"

- Michael Jackson
[Pocket Guide to Beer p.38]

"[Reissdorf Koelsch] has a minty, hop aroma; sweet, vanillalike, malt flavors; and a crisp, dry, cedary finish. A delicious Koelsch..."

- Michael Jackson
[The Ultimate Beer p.50]

Reissdorf Kolsch

■ Beer Collection
■ Keg Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The town of Cologne, the namesake for Koelsch, not only has more breweries than any other city in the world, but also has a federal law protecting its right to brew this pale, top-fermenting ale (appellation controlee). Koelsch, which has been brewed in Cologne and outlying areas since before 1300, furthermore has a brewers guild (founded in 1396) that mandates certain parameters for its brewing and protects the appellation worldwide.

Founded on October 4, 1894 by Heinrich Reissdorf and his wife Gertrud in the historic "Severinsviertel" of the city of Cologne the Reissdorf brewery has established itself as the pre-eminent brewery of the classic "Koelsch". These days Reissdorf Koelsch has almost reached a "cult status" with beer connoisseurs around the

world looking at it as a "well preserved secret". Top fermentation lasts for about eight days with another four weeks of cold conditioning following. "Reissdorf Koelsch" is designed to be pale of color, soft on the palate, restrained on fruitiness, with a delicate dryness in the finish. "Reissdorf Koelsch" is a "session style" beer served in its typical 7 oz. glass in the wee-hours after work

The cleanness of the beer is a result of a fairly long, cold maturation of two to six weeks. There are both filtered and unfiltered (called Wiess) versions, some brewers employing wheat in the grist.

A tradition unique to this beer style is its method of serving. Small wooden casks brought up to the pub via dumb waiter and placed on the bar counter are gravity -dispensed into narrow, cylindrical glasses (20 cl) called "Stangen" to expedite the pouring of the beer as well as to reduce the waiting time for impatient guests..

Waiters, called "Koebes", dressed traditionally in blue jackets or shirts and leather aprons,

Product Details

Style	Koelsch
Alc./Vol.	4.8%
Malts	Barke, Scarlett, Pasadena
Hops	Hallertauer
Org Gravity	1047
Plato	12
IBU	27

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Privatbrauerei Heinrich Reissdorf GmbH & Co KG

—Emil-Hoffmann-Str. 4-10, Köln, 50996, Germany



Tasting Notes

Appearance	Lighter than Pilsner in color.
Aroma	Minty, hop aroma.
Flavor	Slightly malty, fairly soft palate, restrained on fruitiness.
Finish	With a delicate dryness in the finish due to its high attenuation and firm hop character.

Suggested Food Pairings:

- Salads
- Light Colored Fish
- Fried Calarmi
- Smoked Salmon
- Pork Chops
- Sandwiches with Cold Cuts

Available Formats:

- 20 * 16.9oz bottles
- 6*4 * 11.2 oz bottles
- 2*5 Liter Party Kegs
- 30 Liter Keg
- 50 Liter Keg

