

## Früh Kölsch

Cölner Hofbräu Früh Brewery

**STYLE**  
Kölsch

**ABV**  
4.90%

### FOOD PAIRINGS

Bratwurst, Nutty Cheese

A style distinctive to Cologne, the name Kölsch is protected by law so that only beers that meet a certain criteria can bear the name. Kölsch beers must be brewed in the metropolitan area of Cologne, be pale in color, top-fermented, hop-accented and filtered. Früh Kölsch is an extremely drinkable beer with an unsurpassed balance of malt and soft, delicate hops. Pale gold in color with a lasting head, the beer has a hoppy, dry finish from the use of Hallertau and Tettnag hops. Früh continues to be brewed using the original recipe from 1904 that has been passed down through five generations.

**SCORE**



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