



# WEYERMANN® Nr. 67 Hop Into Summer

## Beer description

Pils is short for German-style Pilsner, the country's most popular lager. Unlike its deep golden Czech cousin, this brew is typically straw-blond, with a medium body, a more restrained malt backbone, and a distinctly crisp, hop-bitter finish. Sharply filtered to a brilliant polish and topped by a firm white head of foam, this 4.8 percent alcohol brew is an ideal summer beer garden session lager. Its bouquet is reminiscent of an alpine meadow in full bloom, with notes of hay and herbs, some citrus, and a touch of red berries. On the palate, aromas of straw and herbs arise, which continue into a refreshing finish. Serve it with a delicate white fish or a tender chicken roasted on a spit; or pack it into a picnic basket next to a stack of hearty cold-cut sandwiches.



## Beer style

Pils is bottom-fermented, light yellow to golden colored and decorated with fine-pored, snow white head. It's effervescent. The first sensory impression is dominated by hops with their grassy and floral aromas. The malt character, which appears later, reminds of bread. The finish is bitter.

## Malt bill

Weyermann® Eraclea Pilsner Malt	88.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Acidulated Malt	2.0 %

## Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, draw partial mash (1/3) and boil for 5 min, return the boiling part and mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,048 SG	12 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	4.8 %	
Hop recommendation	Aroma Hop	Cluster	30 IBU at the beginning of boiling
	Bitter Hop	Cluster	10 IBU 5 min before end of boiling
Bitter units	🍷🍷🍷🍷		40 IBU

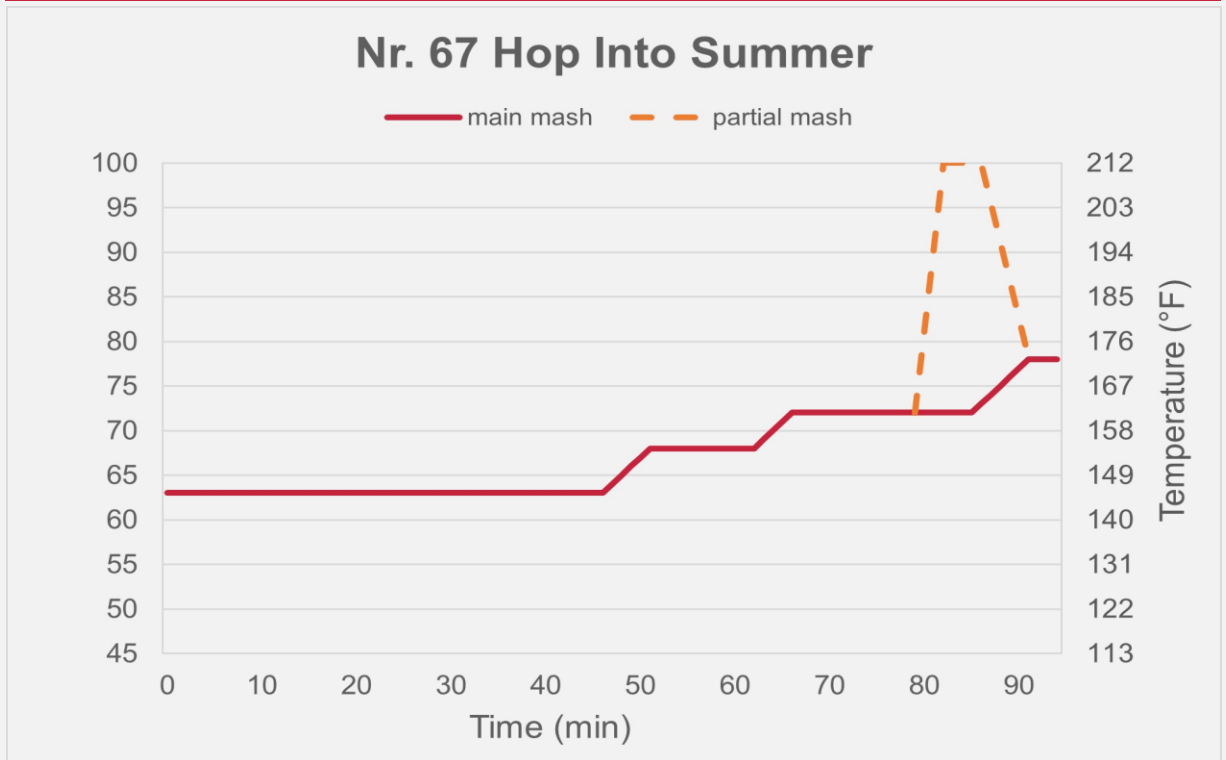


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## Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-189	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

## Mash regime



\*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.  
Great care has been taken in the formulation of the recipe. Have fun with brewing!

### For more information

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