



WEYERMANN® Nr. 68 Ick bin Waldmeister

WEYERMANN® SPECIALTY MALTS

Beer description

Berliner Weisse is a refreshingly effervescent, dry, tart, golden yellow, and finely "mousseux"-like ale that inspired Napoleon—when his Grande Armée occupied Berlin in 1809—to call it the Champagne du Nord. Given its tartness, the beer is usually mixed in the glass "mit Schuss" (with a shot) of syrup flavored with raspberry or the green leaves of woodruff, a common and highly aromatic perennial ground cover found along shady forest edges. In the recipe here, the dried woodruff is already added to the storagtank, its fragrance dominating from start to finish with earthy aromas of fresh hay, as well as some vanilla and cinnamon. Topped by a crown of white foam, this slender ale is a great aperitif before a meal or a palate-cleansing companion to such rich desserts as cheesecake.



Beer style

Berliner Weisse is a top-fermented, sparkling and straw yellow to dark yellow beer. The fizzy beverage has a flowery-fruity taste and a slight sweetness can counteract the acid character. The hop is very low to absent. A spicy bouquet can contribute to the low malt character.

Malt bill

Weyermann® Premium Pilsner Malt	60.0 %
Weyermann® Sour Wort	26.0 %
Weyermann® CARAHELL®	6.0 %
Weyermann® Pale Wheat Malt	6.0 %
Weyermann® Acidulated Malt	2.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,0381 SG	9,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	3.8 %	
Hop recommendation	Bitter Hop	Callista	10 IBU at the beginning of boiling
	Aroma Hop	Callista	5 IBU Whirlpool
Bitter units		10 IBU	



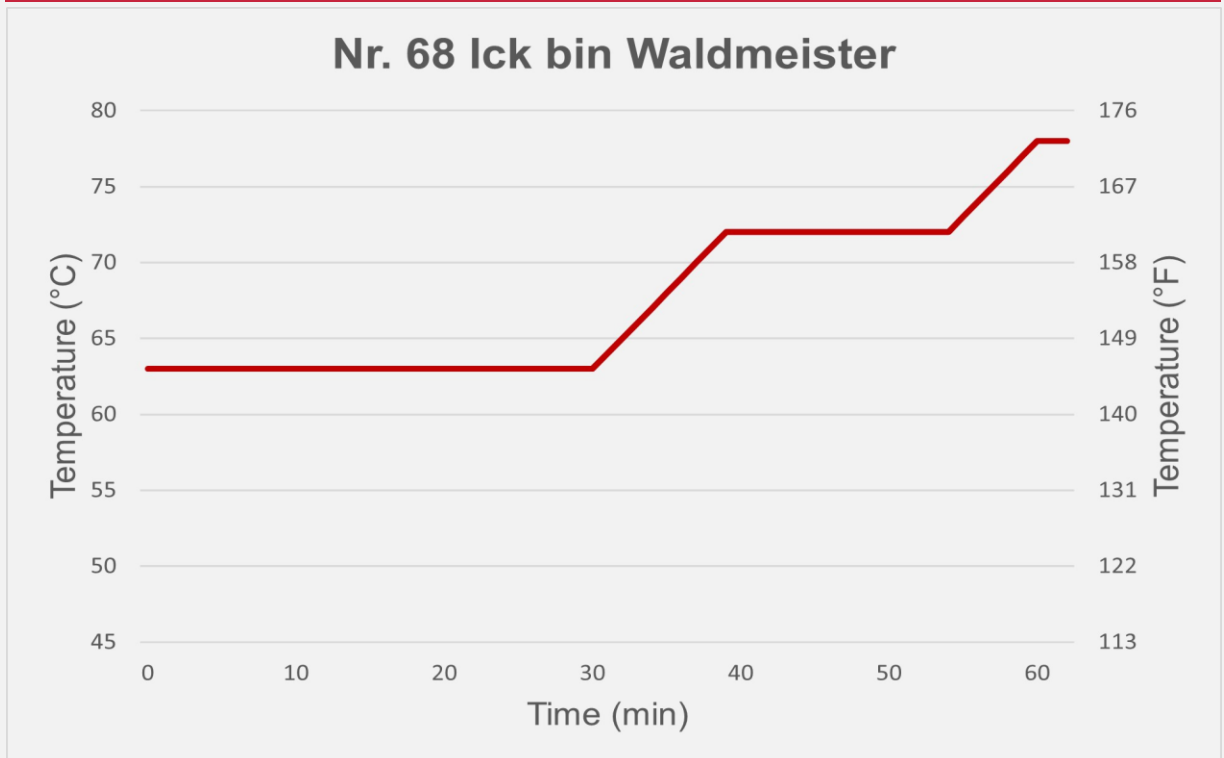
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Ingredients

Boiling time	60 minutes		
Special characteristics	Add 4,5 kg/hl for 3°P (186 oz/bbl) Weyermann® Sour Wort during hop boiling to adjust the pH-value and the original gravity Dried Woodruff: 40 gram/hl (1,66 oz/bbl) add to storagetank.		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	< 3,8	
	Finished beer	< 3,7	

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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