



WEYERMANN® Bamberger Hofbräu® Bayrisch Dunkel

Beer description

Bamberger Hofbräu® Bayrisch Dunkel is a classic, dark lager beer. The beer has a chestnut-brown color, topped with a beige head. Already before the first sip, malty, caramel-like aromas fill the nose - combined with notes of dried fruit. Wonderful caramel components can be found in the taste, followed by nutty aromas that match the color. A hint of fine residual sweetness remains on the finish with the aforementioned aromas coming from the Weyermann® Barke® malt used. The result is a dark lager of exceptional drinkability. Bamberger Hofbräu® Bayrisch Dunkel is a harmonious accompaniment to Schäufelra (porc shoulder), plum cake or a typical bavarian Brotzeit. Our insider tip is to use it as a base for a dark beer sauce for roasts.




Beer style

Dark lager beers are bottom-fermented and are characterized by their dark color, which can vary from light to dark brown. They have white to cream-colored foam. The aroma is varied and ranges from malt and roasted aromas to fruity berry notes. In terms of taste, these beers are mildly hopped and have a pronounced malty sweetness, often with notes of caramel, chocolate or coffee, which result from the use of caramel and roasted malts. The alcohol content is typically between 5 and 5.5 percent by volume.

Malt bill

Weyermann® Barke® Munich Malt	52.0 %
Weyermann® Barke® Pilsner Malt	30.0 %
Weyermann® CARAMUNICH® Type 2	10.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 62°C (145°F) and rest for 30 min, heat up to 68°C (145°F) and rest for 25 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,05 SG	15,2 °P
	CO2-content	2,5 - 3,2 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Aroma Hop	Hersbrucker	5 IBU 5 min before end of boiling
Bitter units			20 IBU

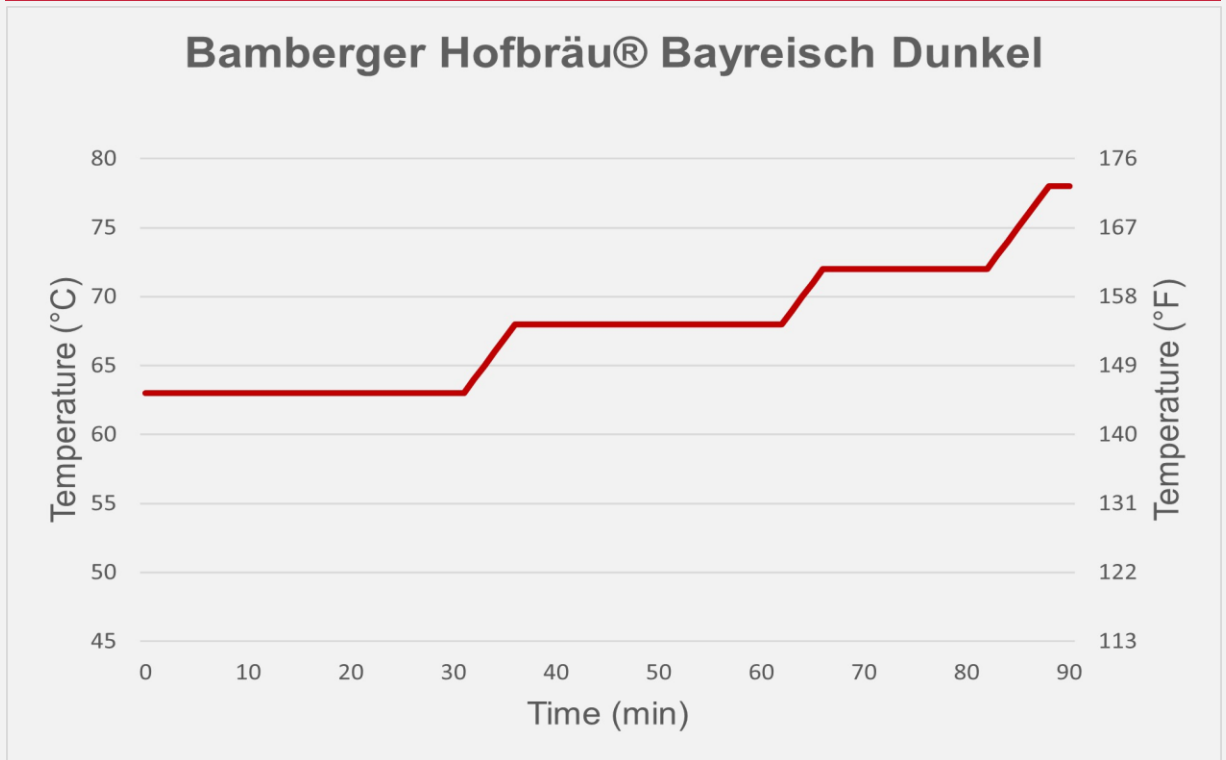


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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-23	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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