

**WEYERMANN® Bamberger Hofbräu Export Hell****Beer description**

The wonderful golden color and the aroma of herbs and citrus call for the first sip. Early flavor impressions are malt and toffee notes. The full-bodied, fresh and malty impressions are then followed by the noble hop notes. Together with the higher carbonization level and high attenuation of this beer, a unique lager beer has been created.

Fits perfect to Bruschetta, Risotto and grilled chicken.


**Beer style**

Export Beers are bottom-fermented, range in color from straw yellow to golden, with white fine-pored head. The initially exhibit a malt sweetness and subtle honey aromas, which transform into spicy aromas reminiscent of bread crust. The bitter aftertaste can be caused by the hops, which should always be a balanced relationship with sweetness.

Malt bill

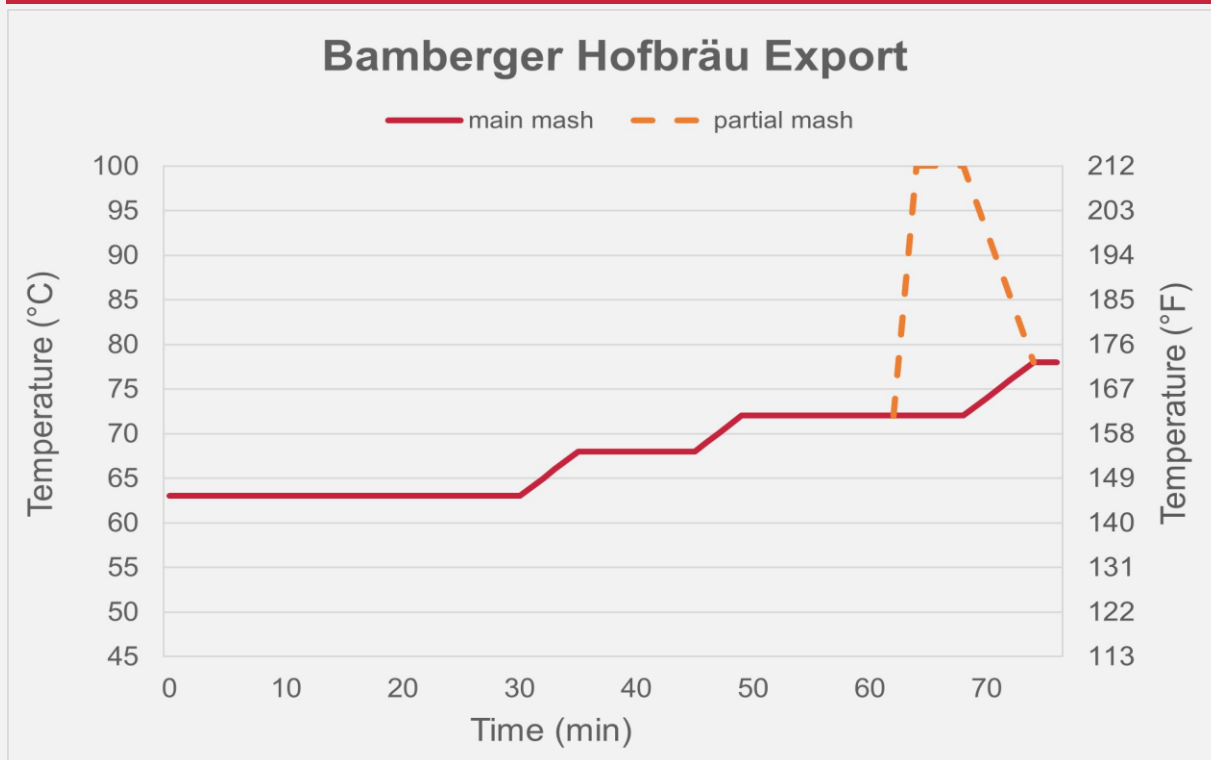
Weyermann® Barke® Pilsner Malt	87.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 minutes, heat up to 72 °C (162°F) and rest for 15 min, draw partial mash (1/3) and boil, return the boiling part and mash out at 78 °C (172°F).			
Beer parameters	Original gravity	1,052 SG	12,8 °P	
	CO2-content	2,3 - volumes	4,5 - 5,5 g/l	
	Alcohol by volume	5.4 %		
Hop recommendation	Bitter Hop	Hallertauer Mittelfrüh	10 IBU	5 min after start boiling
	Bitter Hop	Tettnanger	10 IBU	5 min after start boiling
	Bitter Hop	Hallertauer Mittelfrüh	4 IBU	5 min before end of boiling
	Aroma Hop	Saazer	4 IBU	5 min before end of boiling
Bitter units	 28 IBU			

**WEYERMANN® Bamberger Hofbräu Export Hell****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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg