

**WEYERMANN® Bamberger Hofbräu® Rauch****Beer description**

Our Bamberger Hofbräu® by Weyermann® Rauch is a real beer of opposites: it is exquisite and down to earth, malty and fruity, velvety yet refreshing. This Franconian specialty shines in beautiful shades of amber and cooper. The fine smoke aroma is elegantly embedded into the pleasant notes of caramel malt that remind you of toffee, biscuit and honey. The harmony of smoke and sweetness is perfectly balanced by the subtle use of hops. Our Rauch is a real pleaser.

It pairs perfectly with hearty Franconian meals, such as Schäuferla (= roast pork shoulder), or with fresh Camembert.

**Beer style**

Smoked beers can be bottom-fermented or top-fermented and can be classified in the entire color palette. In addition to the smoky aromas created by the smoked malt used, the aromas corresponding to the beer style also come to the fore. For example: lager, dark Lager/Ale, IPA, porter

Malt bill

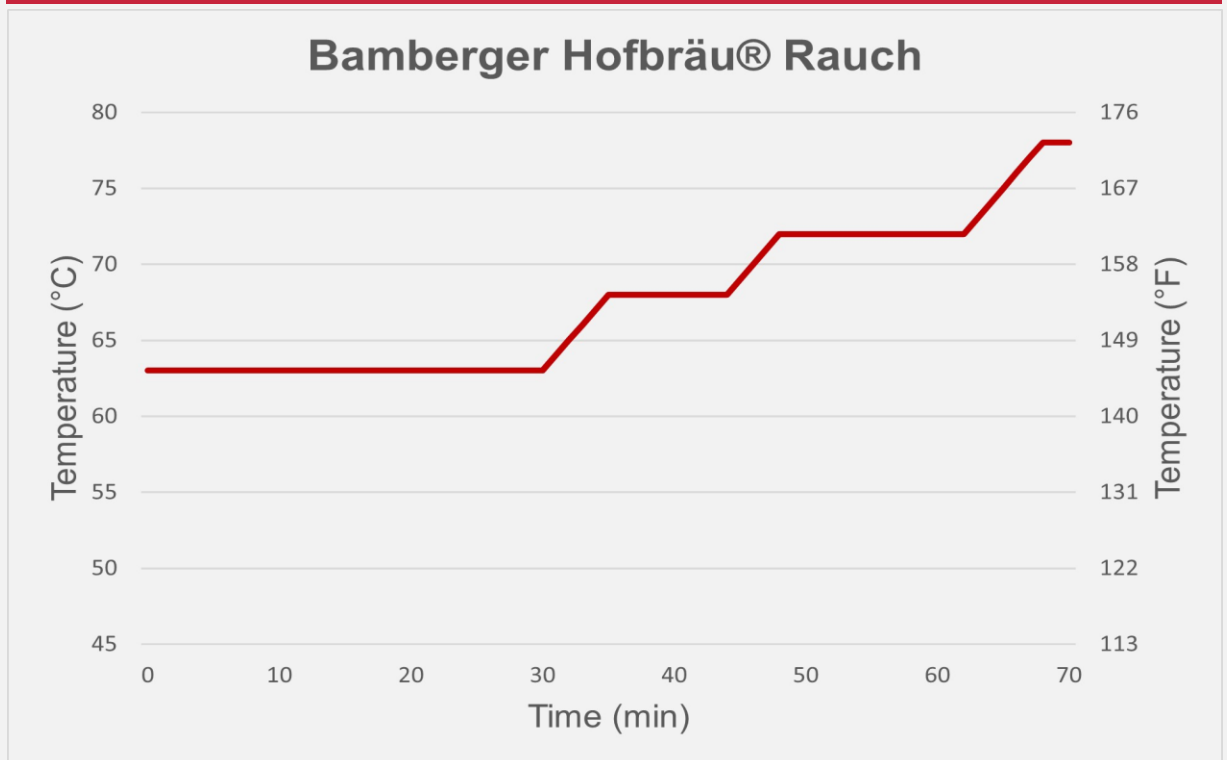
Weyermann® Beech Smoked Barley Malt	64.0 %
Weyermann® Barke® Munich Malt	20.0 %
Weyermann® CARAMUNICH® Type 2	10.0 %
Weyermann® CARABELGE®	5.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 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, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,05 SG	12,5 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	17 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Perle	4 IBU at the end of boiling
	Aroma Hop	Spalter Select	4 IBU at the end of boiling
Bitter units	 25 IBU		

**WEYERMANN® Bamberger Hofbräu® Rauch****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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