



WEYERMANN® Bamberger Hofbräu® Weissbier

Beer description

This easy-drinking, classic Bavarian Wheat Beer has a striking orange-red color with a creamy, stable head. An inviting, fruity bouquet of banana and clove rises above it, which remains dominant throughout.

The first sip is fresh and lively. The mouthfeel is velvety-soft with a slight caramel sweetness. The finish is surprisingly dry, with restrained, typically German noble hop aromas.

When it comes to food pairings, this beer proves its versatility. It goes just as well with hearty white sausages, roast pork shoulder or a delicatessen platter as it does with a steamed pasta dish or a light salad with goat's cheese.




Beer style

Pale Wheat Beer is top-fermented, light yellow to light amber in color with white, fine-pored, long-lasting head. Very typical aromas for pale Wheat Beers include banana, citrus fruit, apple and clove. A fruity sweetness may appear initially, but it quickly fades due to the beer's effervescence and the tart taste. The hops have little to no effect on the flavor.

Malt bill

Weyermann® <i>Pale Wheat Malt</i>	50.0 %
Weyermann® <i>Barke® Munich Malt</i>	39.0 %
Weyermann® <i>CARABELL®</i>	5.0 %
Weyermann® <i>Melanoidin Malt</i>	3.0 %
Weyermann® <i>CARAWHEAT®</i>	3.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63 °C (145°F) and rest for 20 min, heat up to 68°C (154°F) and rest for 20 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	1,055 SG	13,5 °P
	CO ₂ -content	2,5 - 3,0 volumes	5,5 - 6,0 g/l
	Alcohol by volume	4.9 %	
Hop recommendation	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Aroma Hop	Mittelfrüh	3 IBU at the end of boiling
Bitter units		18 IBU	

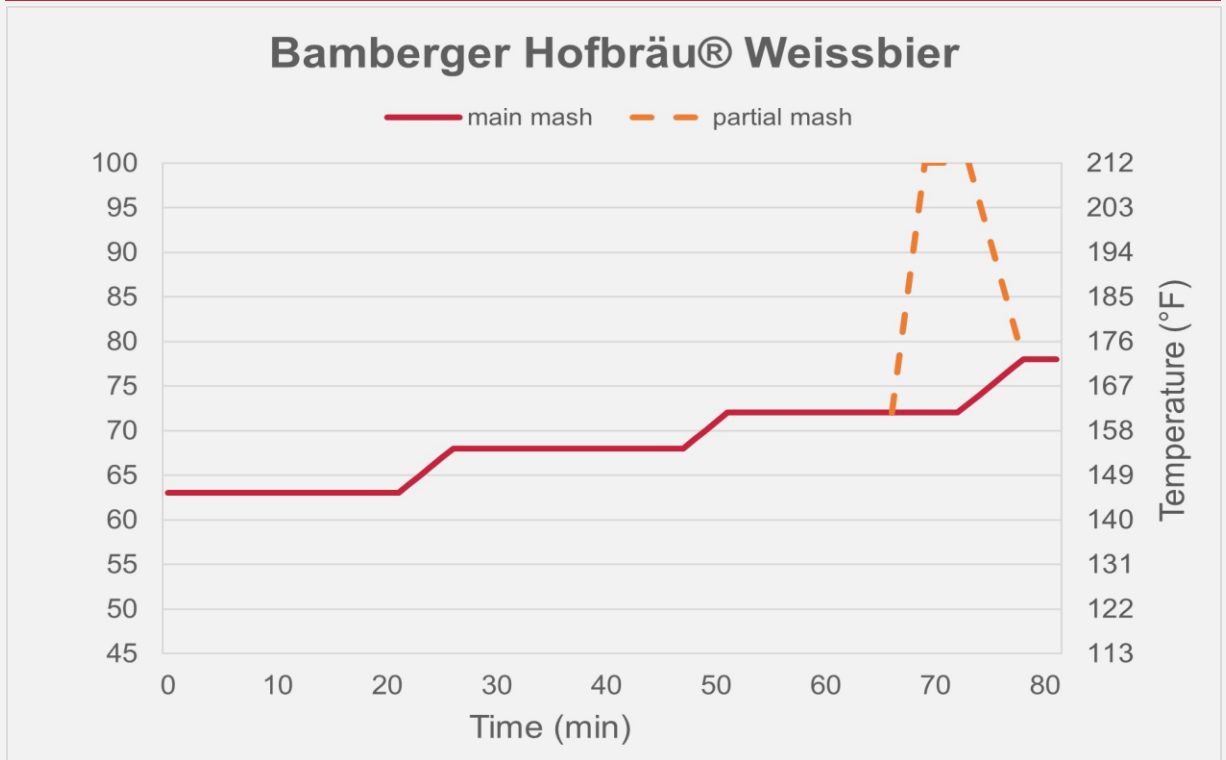


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Ingredients

Boiling time	60 minutes	
Special characteristics	no special addition	
Yeast recommendation		
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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