



# WEYERMANN® Bamberger Hofbräu® Helles

## Beer description

In the art of brewing, creating a Helles, the most delicate of beers, is pure haute école. It is the classic straw blond quaffing lager for all occasions, from quenching a summer thirst to washing down a many-course meal. Its stable snow-white crown of foam and its gentle bouquet of grainy malt and herbal hop notes beckons the drinker to take a first sip. On the palate, Helles is slender and crisp, with a perfect balance of clean maltiness and noble hoppiness and it finishes dry, with next to no residual sweetness. Instead, there is a lingering, gentle bitterness and a very mild and refreshing acidity. This brew goes with any dish but is particularly well suited as a liquid companion to delicatessen sandwiches, salads, light sea food or grilled chicken.



## Beer style

Helles is bottom-fermented, bright and ranges in color from straw yellow to golden. It has a white, consistent foam. Hop aroma and bitterness are moderately noticeable, but the Helles is said to be dominated by the malt character and accordingly smells of fresh grain.

## Malt bill

Weyermann® Barke® Pilsner Malt	92.0 %
Weyermann® CARAPILS®/CARAFOAM®	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 (154°F) and rest for 10 min, heat up to 72°C(161°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,048 SG	11,9 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	15 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	3 IBU 10 min before end of boiling
Bitter units			15 IBU



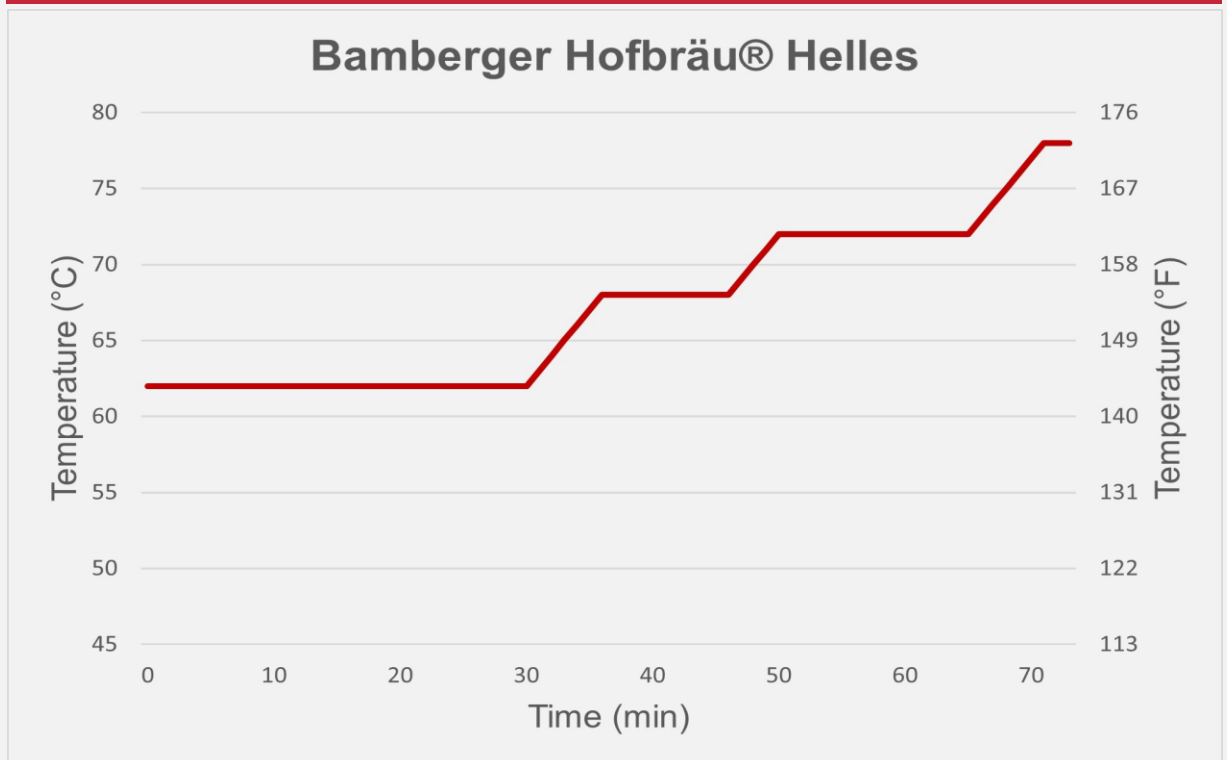
# WEYERMANN® Bamberger Hofbräu® Helles

WEYERMANN® SPECIALTY MALTS

## Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,4 - 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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