



WEYERMANN® Bamberger Hofbräu® Lager

Beer description

The concept behind our Bamberger Hofbräu® Lager is to showcase the unique aromatics of Barke®, one of the world's classic brewing barley varieties. The beautiful golden color of the beer and the long-lasting head of foam create the perfect first impression. In the nose and on the palate, the Barke® reveals its rich glory. There are notes of straw, grain, and light toffee riding on a surprisingly substantial mouthfeel. The hop bitterness is mild, as is typical in a well-balanced lager with great drinkability. As a culinary companion, this beer goes well with tuna or chicken, or with a light salad.




Beer style

Lager beers are bottom-fermented and use the complete color palette. They have white and consistent foam. The intensity of the hop aroma varies from low to strongly noticeable. Lager beers are characterized by maltiness and have aromas of grain, caramel and bread crust.

Malt bill

Weyermann® Barke® Pilsner Malt	77.0 %
Weyermann® Barke® Munich Malt	15.0 %
Weyermann® CARAPILS®/CARAFOAM®	5.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 62°C (144°F) and rest for 30 minutes, heat up to 68°C (154°F) and rest for 10 minutes, heat up to 72°C (162°F) and rest for 15 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,049 SG	12,2 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	4.8 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	10 IBU at the beginning of boiling
	Aroma Hop	Tettnanger	5 IBU 5 min before end of boiling
	Aroma Hop	Spalter Select	3 IBU 5 min before end of boiling
Bitter units	 18 IBU		



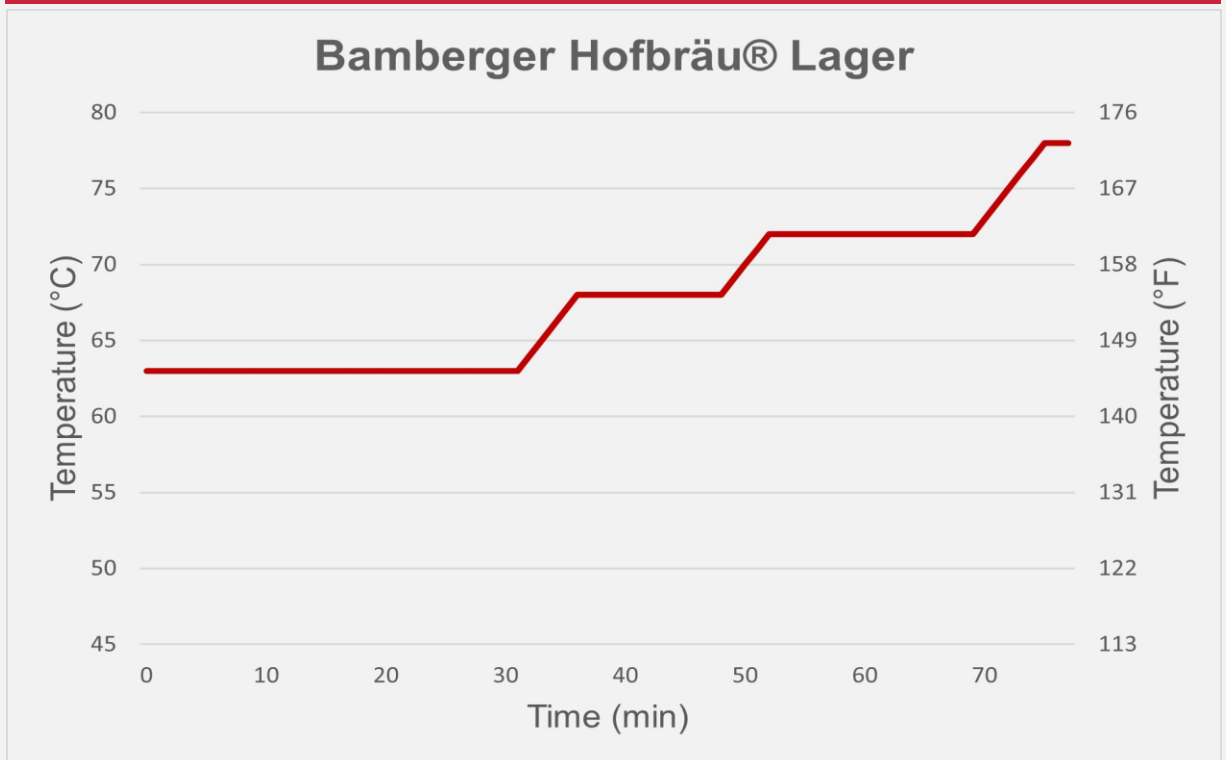
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WEYERMANN® SPECIALTY MALTS

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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