



WEYERMANN® Nr. 1 Schlotfegerla® Alkoholfrei

WEYERMANN® SPECIALTY MALTS

Beer description

Our number 1, Schlotfegerla®, is now also available non-alcoholic!

This non-alcoholic creation is a full-bodied, dark smoked beer. The fine beechwood smoke notes paired with the aroma of espresso invite you to take your first sip.

Right from the first sip, our classic beer impresses with its malt flavor of dark chocolate and bread crust.

Together with the fine smoky notes, you experience a harmonious beer full of character that goes particularly well with meat dishes and ham.



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	50.0 %
Weyermann® Munich Malt Type 2	24.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® CARAAROMA®	9.0 %
Weyermann® CARAFA® Special Type 3	7.0 %

Brewing

Mash regime	Infusion: Mash in at 45°C (113°F) and rest for 5 min, heat up to 74°C (164°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,0217 SG	5,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	0.3 %	
Hop recommendation	Bitter Hop	Perle	8 IBU at the beginning of boiling
	Aroma Hop	Tettnanger	2 IBU 10 min before end of boiling
Bitter units	5 hop icons	10 IBU	



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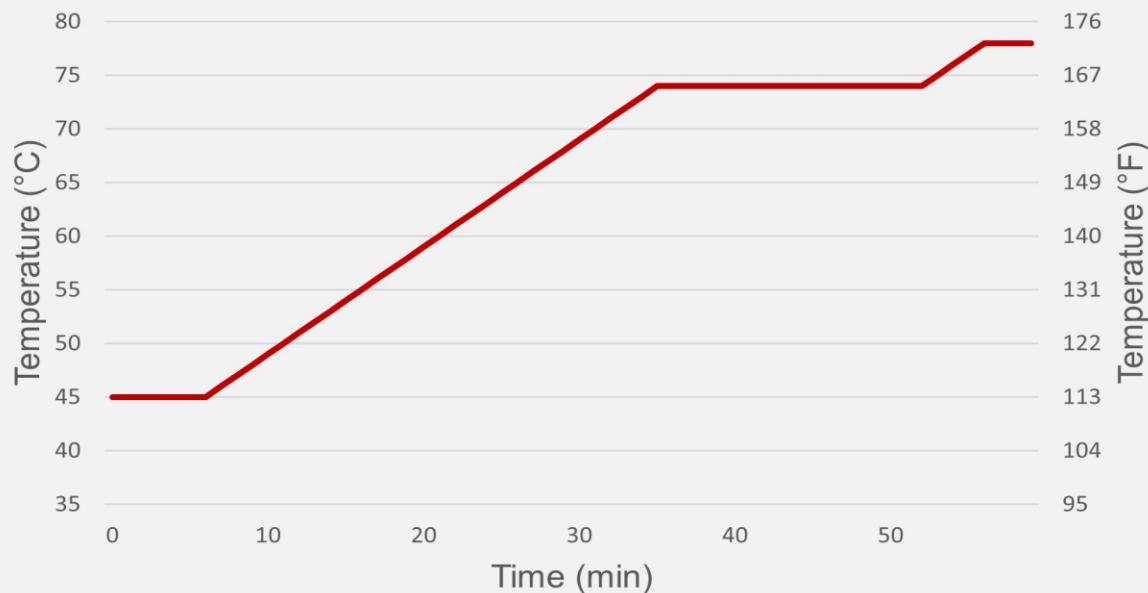
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Ingredients

Boiling time	60 minutes
Special characteristics	Weyermann® Sauerwort 1 liter/hl (1,6 ltr/bbl) at the end of boiling 80 g/hl (3,3 oz/bbl) Weyermann® Sinamar® at the end of boiling
Yeast recommendation	Fermentis SafBrew™ LA-01
pH-value	Mash 5,2 - 5,6
	Starting wort 4,2
	Finished beer 4,0

Mash regime

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*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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