



WEYERMANN® Nr. 100 Centennial Isaria 1924®

WEYERMANN® SPECIALTY MALTS

Beer description

With our Weyermann® Anniversary Brew Centennial Isaria 1924® we are honoring our malt variety Weyermann® Isaria 1924®. This beer creation is clothed in a beautiful, dark amber robe, which is crowned by a fine-pored head.

Immediately after pouring, the beguiling aroma of sweet caramel paired with red berries comes into the spotlight. The tangy attack increases the anticipation of this beer. Together with the pleasant bitterness and the subtle, malty sweetness, a harmony of caramel and berry notes is created. The finish is refreshingly tart and invites you to take another sip.

Our number 100 is an excellent accompaniment to a festive meal such as goose or a game dish with cranberries.



Beer style

Festbier is a bottom-fermented, pale to amber-colored beer with a malty taste and an alcohol content of usually 5-6% ABV. It is characterised by a lean body with light caramel notes.

Malt bill

Weyermann® Isaria 1924®	91.0 %
Weyermann® CARAAROMA®	3.0 %
Weyermann® CARABELGE®	3.0 %
Weyermann® CARAMUNICH® Type 2	3.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145,4°F) and rest for 30 min, heat up to 68°C (154,4°F) and rest for 10 min, heat up to 72°C (161,6°F), draw partial mash (1/3) and boil, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,058 SG	14,5 °P
	CO2-content	2,7 - 3,0 volumes	5,5 - 6,0 g/l
	Alcohol by volume	5.8 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	25 IBU at the beginning of boiling
	Aroma Hop	Mittelfrüh	2 IBU Whirlpool
	Aroma Hop	Bobek	3 IBU Whirlpool
Bitter units	 30 IBU		

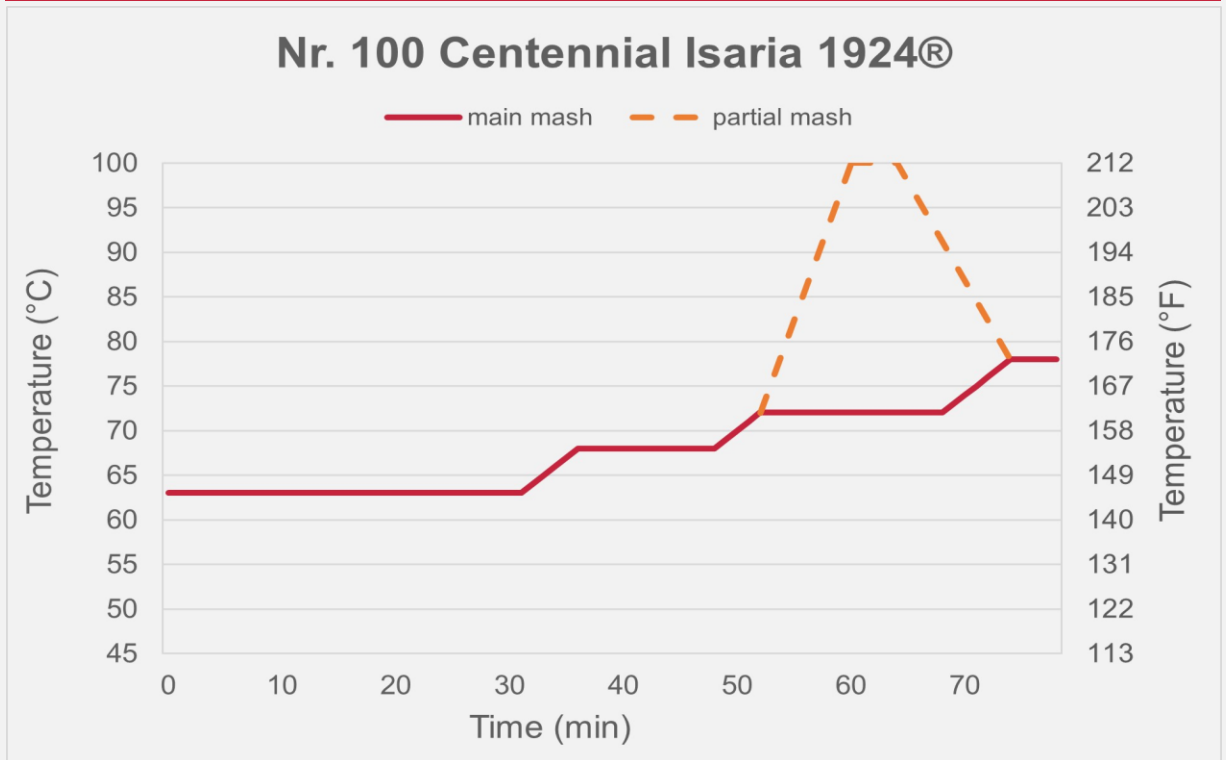


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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	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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