



WEYERMANN® Nr. 14 India Pale Ale

Beer description

Our East Coast Style IPA is brewed with six different types of hops. They are added during different steps of the brewing process and start a firework of fruity aromas stretching from notes of lime to a colorful selection of tropical fruits, such as pineapple, mango and passionfruit. After taking your first sip, you are also greeted by these fruity flavors that are followed by malty sweetness. As this fades away, the crisp bitterness takes over and balances the sweetness and the body nicely which gives the beer its high drinkability. This beer is very versatile when it comes to food pairing, and pairs very well with blue cheese as well as BBQ burgers and spicy Asian dishes.



Beer style

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. A strong malt character can be found beside the pronounced hop aroma. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPAs have a long-lasting aftertaste.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	96.0 %
Weyermann® <i>CARAHELL®</i>	3.0 %
Weyermann® <i>Acidulated Malt</i>	1.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 35 min heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,072 SG	17,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.2 %	
Hop recommendation	Bitter Hop	Jarrylo™	40 IBU at the beginning of boiling
	Aroma Hop	Cascade	15 IBU at the beginning of boiling
	Aroma Hop	Pacifica	5 IBU Whirlpool
	Aroma Hop	Chinook	5 IBU Whirlpool
Bitter units		65 IBU	



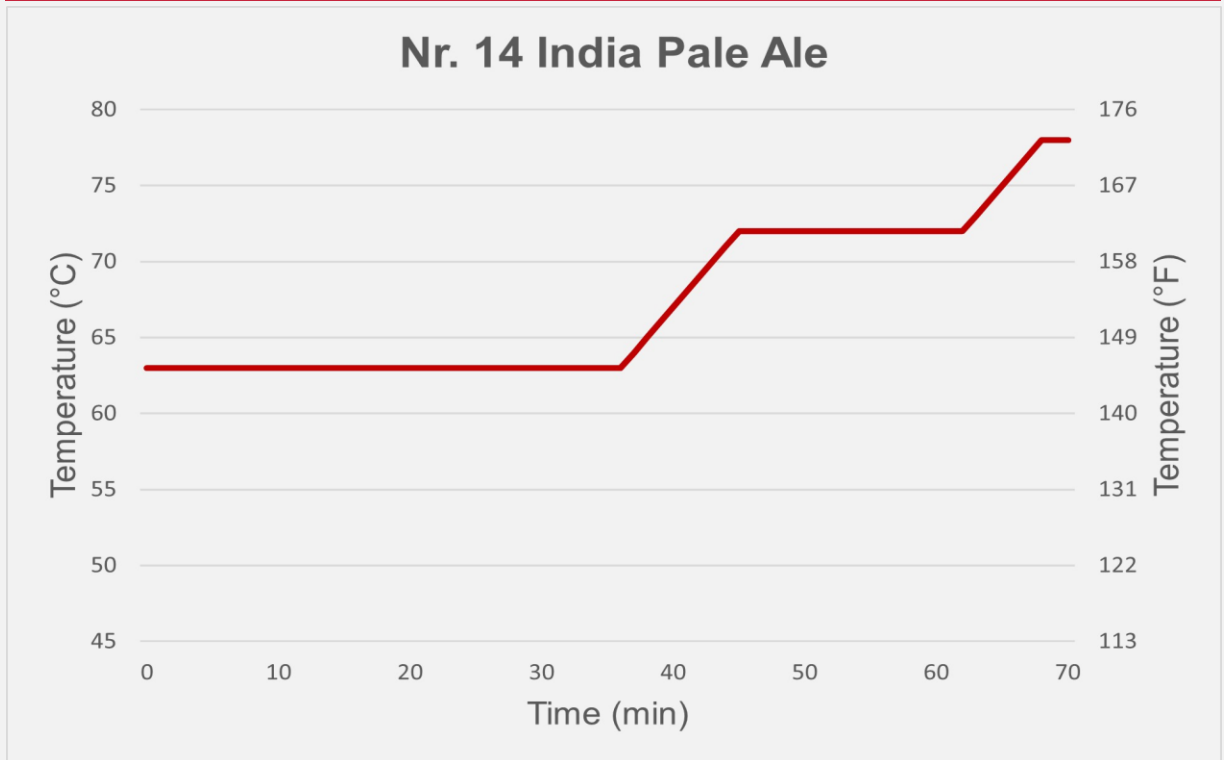
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Cold hopping 70 g/hl (2.90 oz/bbl): aroma hops: Zamba™, Cascade und Cashmere		
Yeast recommendation	Fermentis SafAle™ S-04	top-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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