



## WEYERMANN® Nr. 17 Eraclea Mediterranean Pilsner

### Beer description

The malt base of this bright golden Pilsner is the mediterranean brewing barley Eraclea, which is cultivated between Venice and Trieste along the northern coast of the Adriatic Sea. This barley variety is responsible for both the beer's full body and its surprisingly delicate maltiness. Fittingly, this Pilsner is flavored with two mediterranean hop varieties, Aurora and Bobek, from neighboring Slovenia. These give the beer fine floral notes of lavender and violet, as well as hints of blackcurrant-like dark berries. In addition, these hops impart an intense but pleasantly harmonious bitterness, which reverberates well into a long finish. Overall, this Pilsner is stritzy-effervescent and refreshing, and its appealing drinkability invites the drinker to have more than one. For food pairings, a mild fish such as a filet of pike or perch, baked in an almond crust, is very suitable, as is paella or risotto.




### Beer style

Pils is bottom-fermented, light yellow to golden colored and decorated with fine-pored, snow white head. It's effervescent. The first sensory impression is dominated by hops with their grassy and floral aromas. The malt character, which appears later, reminds of bread. The finish is bitter.

### Malt bill

Weyermann® Eraclea Pilsner Malt	87.0 %
Weyermann® CARAPILS®/CARAFOAM®	10.0 %
Weyermann® Acidulated Malt	3.0 %

### Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63 °C (145°F) and rest for 30 min, heat up to 72°C (162°F) and rest for 15 min, draw partial mash (1/3) and boil for 5 min, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,051 SG	12,3 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	4.9 %	
Hop recommendation	Bitter Hop	Aurora	30 IBU at the beginning of boiling
	Aroma Hop	Bobek	10 IBU 10 min before end of boiling
Bitter units		40 IBU	

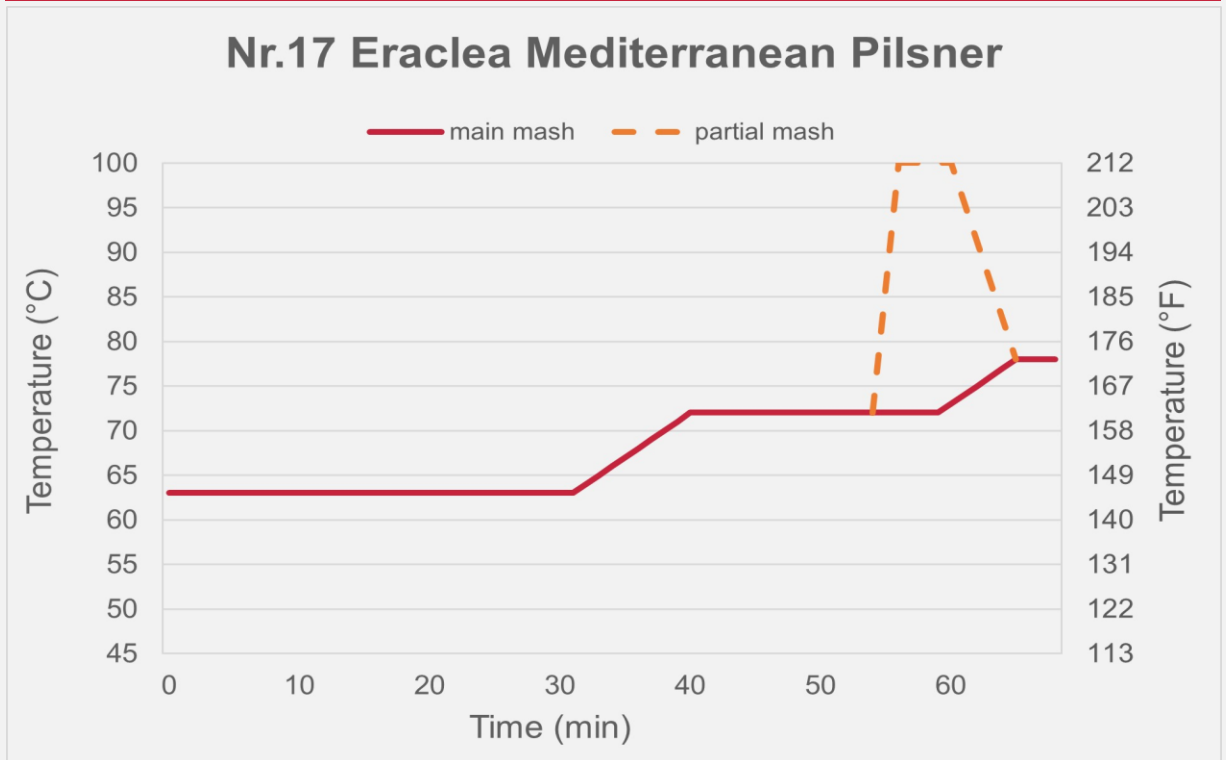


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## Ingredients

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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