



WEYERMANN® Nr. 23 Red Brick Lager Isaria 1924®

Beer description

The name of this bottom-fermented beer is an allusion to the historic brick façade of our malt house in Bamberg from the turn of the 20th century. The name of the lager is also reflected in its appearance, namely bright red and topped with a white, firm head. The special malts used are immediately recognizable due to their expressive character. The fine caramel notes paired with a pleasant bread crust and mild honey blend seamlessly into the overall impression.

The finish surprises with its lightness. Subtle smoky notes combine with the fruity components of pear and peach hops to create a real treat for the palate. We recommend this beer with game with cranberries, poultry as well as light desserts and soft cheeses such as Camembert and Brie.




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® <i>Isaria 1924®</i>	80.0 %
Weyermann® <i>Beech Smoked Barley Malt</i>	5.0 %
Weyermann® <i>Melanoidin Malt</i>	5.0 %
Weyermann® <i>Special W®</i>	5.0 %
Weyermann® <i>CARARED®</i>	5.0 %

Brewing

Mash regime	Infusion: Mash in at 62°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 15 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,055 SG	13,5 °P
	CO2-content	2,3 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Perle	13 IBU at the beginning of boiling
	Bitter Hop	Perle	5 IBU 30 min before end of boiling
	Aroma Hop	Mittelfrüh	5 IBU Whirlpool
Bitter units		23 IBU	



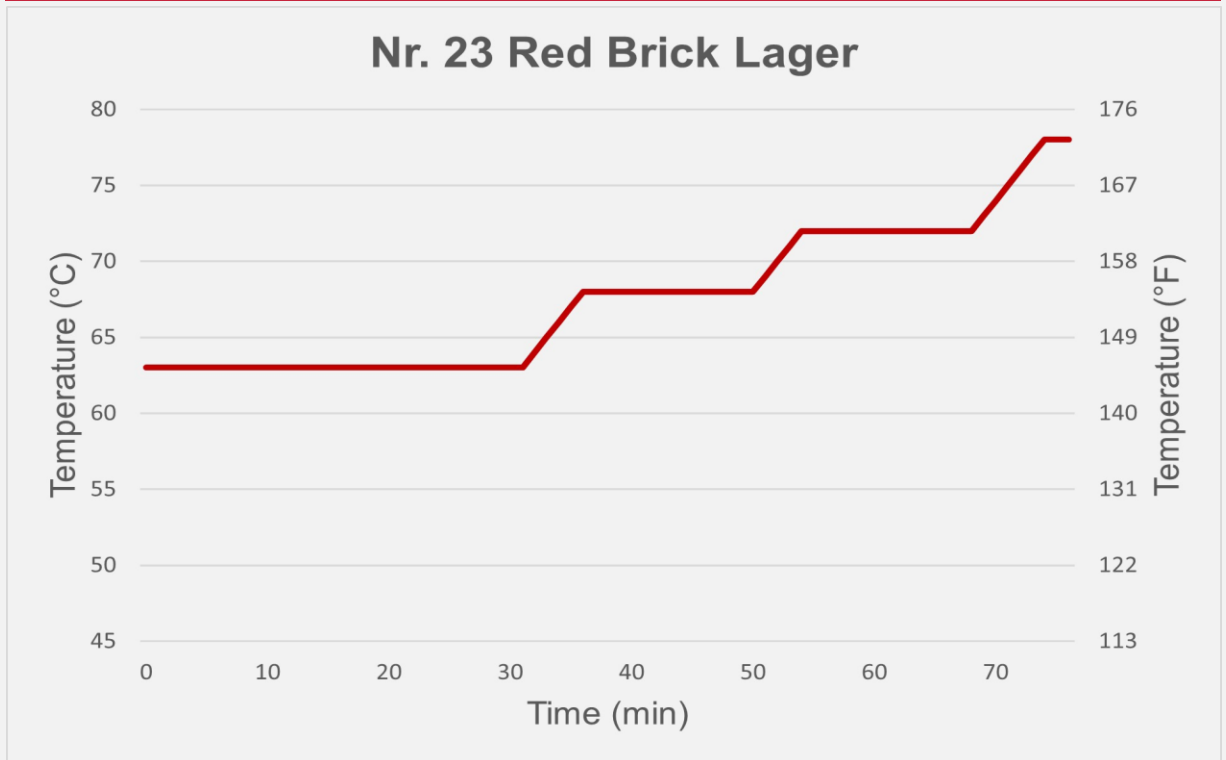
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WEYERMANN® SPECIALTY MALTS

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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