



# WEYERMANN® Nr. 43 Tarte Tastic

WEYERMANN® SPECIALTY MALTS

## Beer description

This effervescent ale with a creamy-white head and a moderate, 4.4 percent alcohol pours with a deep-golden hue reminiscent of sun ripened passion fruit. In the bouquet, there are fruity-sour aromas emanating from some passion fruit juice added at the end of fermentation. On the palate, too, a crisp and sour fruitiness prevails against a background of mild maltiness. The brew's pleasing sourness stems from an addition of Weyermann® Sour Wort Extract in the brew house. In the finish, the passion fruit notes prevail, eventually fading into refreshing reverberations. Overall, this ale is brilliantly balanced and very drinkable, making it an ideal companion for lamb chops, shrimp or seafood salads, or a sinful crème bavaroise (made mostly from egg-thickened milk, whipped cream, and vanilla).




## Beer style

Sour beers can be top or bottom fermented. The colour ranges from very light to reddish. It has low malt and barely noticeable hop notes. The acidity is present from start to finish, which harmonises softly with the malt notes. The added fruit is clearly recognisable.

## Malt bill

Weyermann® Barke® Pilsner Malt	74.0 %
Weyermann® CARARED®	10.0 %
Weyermann® Melanoidin Malt	10.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® Acidulated Malt	1.0 %

## Brewing

Mash regime	Malt bill based on 8 °P (1.032 SG) Infusion: Mash in at 63°C (145°F) and rest for 20 min, heat up to 68°C (154°F) and rest for 5 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,046 SG	11,5 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	4.4 %	
Hop recommendation	Bitter Hop	Centennial	5 IBU at the beginning of boiling
	Bitter Hop	Idaho7™	5 IBU after 10 min of boiling
	Aroma Hop	Idaho7™	5 IBU Whirlpool
Bitter units	 15 IBU		



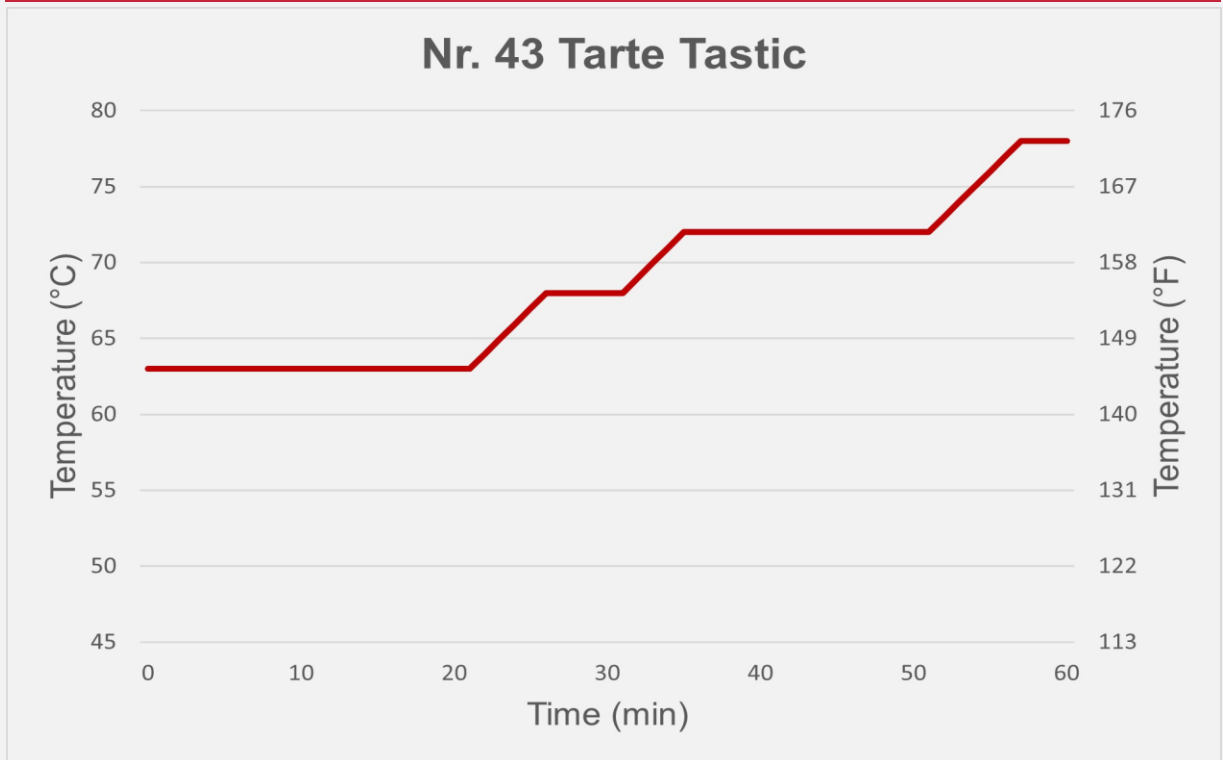
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### Ingredients

Boiling time	60 minutes		
Special characteristics	maracuja juice: addition of 2,5 kg/hl (102 oz/bbl) to fermentation last 2 days Weyermann® Sour Wort Extract: lower pH-level to 3,8 with 4 kg/hl (165 oz/bbl)		
Yeast recommendation	Fermentis SafAle™ S-04	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	3,8	
	Finished beer	3,6	

### 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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