



WEYERMANN® Nr. 45 Hopf's Dir Rein

Beer description

The bright "Hopf's Dir rein" Ale is topped with a firm, creamy white head.

On the nose, it offers a refined interplay of grapefruit, grape, gooseberry, passion fruit, lychee, and a touch of lemongrass, complemented by delicate floral and subtle herbal notes.

On the palate, the hop's fresh, wine like fruit character blends seamlessly with soft Munich and caramel malt tones, while a clean, gentle bitterness provides balance.

This ale pairs beautifully with saffron risotto, sautéed chicken with noodles, scampi, paella, and dishes that highlight fresh, fruity, or Mediterranean flavors.



Beer style

American Pale Ales are top-fermented, range in color from deep golden to light amber with white to beige head. A moderate malt aroma with low caramel notes is accompanied by a distinct hop aroma, with citrus and pome fruit-like and floral notes. These beers often have a long-lasting hop bitterness in the aftertaste.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	75.0 %
Weyermann® <i>Pale Wheat Malt</i>	10.0 %
Weyermann® <i>Munich Malt Type 1</i>	10.0 %
Weyermann® <i>CARAAMBER®</i>	5.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,047 SG	11,8 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.8 %	
Hop recommendation	Bitter Hop	Hallertauer Blanc	15 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Blanc	10 IBU Whirlpool
Bitter units		25 IBU	



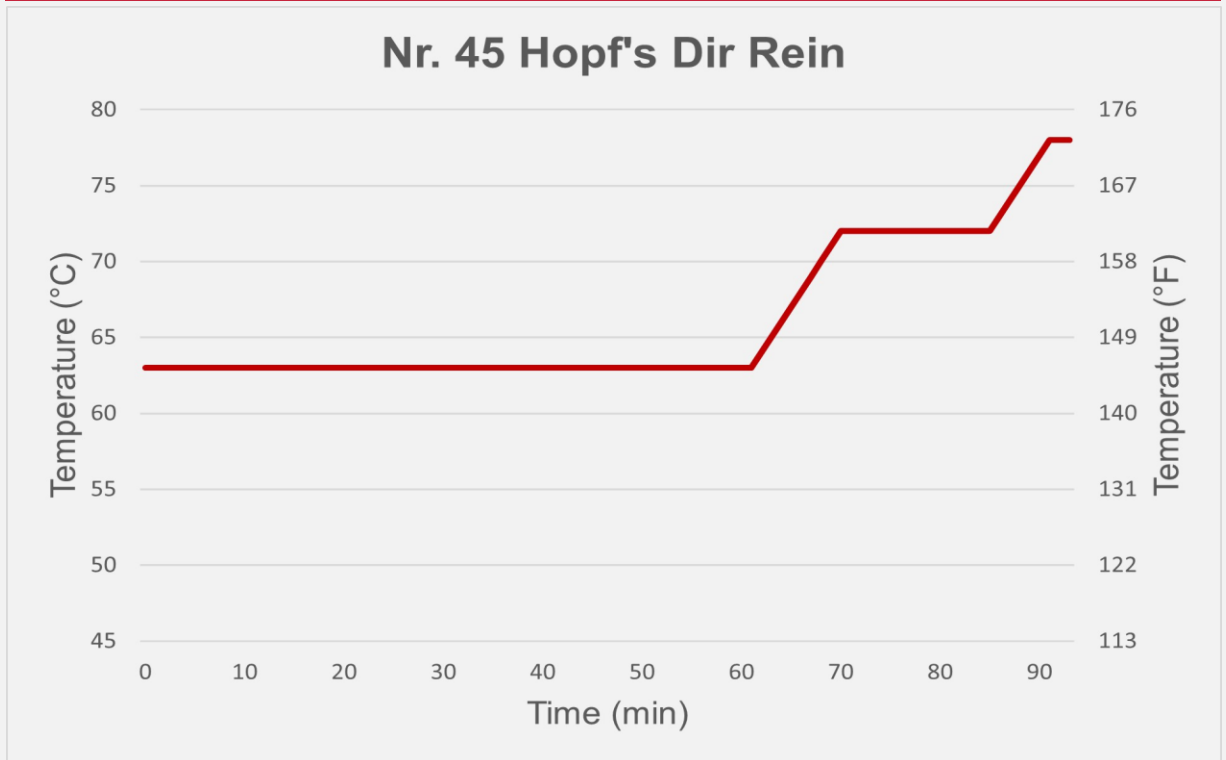
WEYERMANN® Nr. 45 Hopf's Dir Rein

WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ US-05	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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg