



## WEYERMANN® Nr. 52 IPLager

WEYERMANN® SPECIALTY MALTS

### Beer description

An India Pale Lager can be viewed either as a cool- and bottom-fermented American IPA, or as an “IPA-like” Lagerbier loaded with plenty of American hops. The malt-accented, light-orange, unfiltered Weyermann® version with its slender body comes closer to the second interpretation. Brewed with 20% of its grist being classic Weyermann® Munich Malt Type 2 and CARAHELL®. Above the brew’s fine and compact head rises a strong and hoppy bouquet of red fruit, berries, and black currants derived from classic American hop varieties. These include America’s oldest hop, the pungent, allspice-and-pepper Cluster for bitterness. The floral-spicy Columbus and the mildly citrus-like Galena are for aroma. This beer pairs well with scampi, baked Camembert, or a salad topped with goat cheese.



### Beer style

The IPLager is a bottom-fermented beer, which is to be understood as a composition of a fine lager as well as a strong IPA. The appearance can vary from very light to reddish. The IPLager promises its dryness through the bottom-fermented yeast, paired with the hop-intensive aroma of an IPA in the nose as well as in the finish.

### Malt bill

Weyermann® Barke® Vienna Malt	70.0 %
Weyermann® Munich Malt Type 2	20.0 %
Weyermann® CARAHELL®	10.0 %

### Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,059 SG	14,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.0 %	
Hop recommendation	Bitter Hop	Cluster	40 IBU at the beginning of boiling
	Aroma Hop	Columbus	10 IBU Whirlpool
	Aroma Hop	Galena	10 IBU Whirlpool
Bitter units		60 IBU	



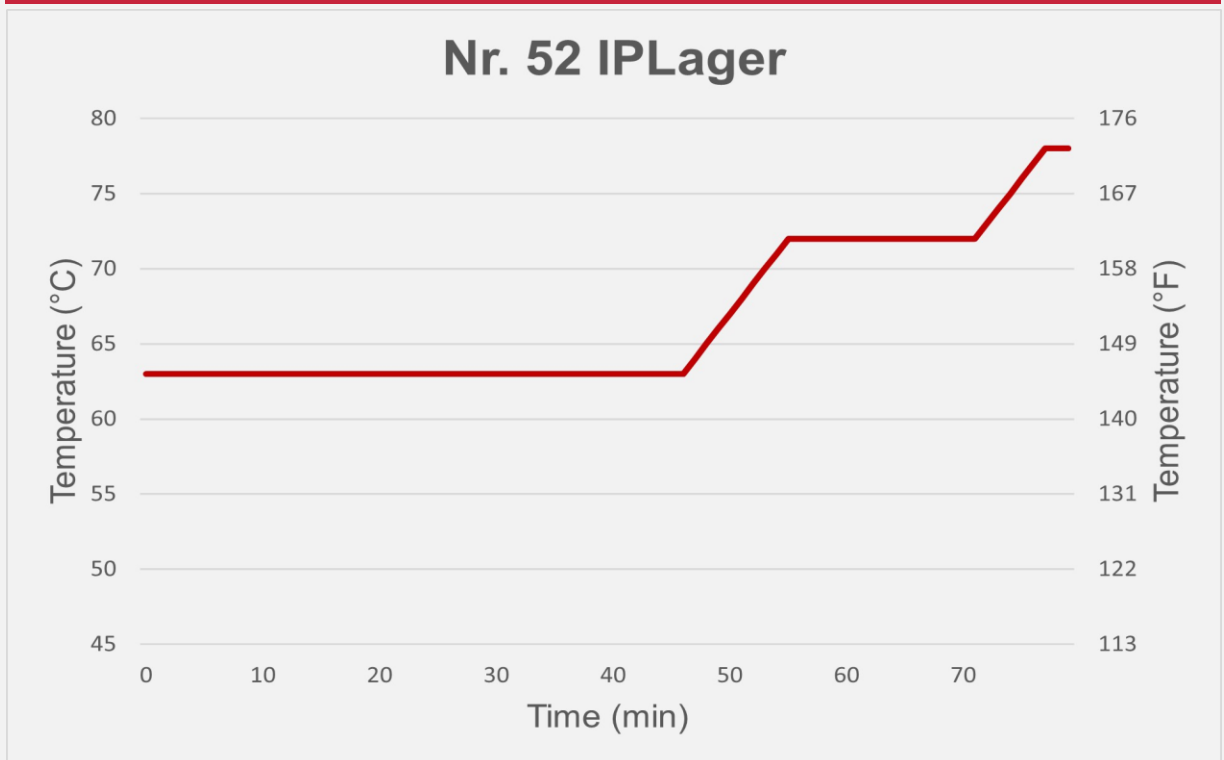
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### Ingredients

Boiling time	60 minutes		
Special characteristics	Dryhopped for 5 days during storing. 75g/hl (3,1 oz/bbl) of Cluster and Galena of each		
Yeast recommendation	Fermentis SafLager™ S-189	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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