

**WEYERMANN® Nr. 61 Czech This Out****Beer description**

This almost pitch-black, bottom-fermented, strong brew catches the eye with its deep ruby-red sheen and crown of firm, dark foam. The bouquet of hints of bay leaf, along with some dark cherry, plum, chocolate, and roast. On the palate, these notes are carried into a surprisingly soft and well-rounded maltiness with a slightly honey-like but restrained residual sweetness. The mouthfeel is predominantly creamy, making the beer pleasantly drinkable in spite of its substantial alcohol content of 7 percent. At the table, this dark brew is an excellent companion to roast beef, as well as braised or stewed game or fowl served with a hearty vegetable. It also complements flavorful desserts, such as blueberry cake or a dark, bitter-sweet mousse-au-chocolat served with plum preserve.


**Beer style**

Dark Bock Beer is bottom-fermented, with white to beige, long-lasting head. The color ranges from brown to marron or cooper. The malt character is strong and reminiscent of caramel and bread. The finish is moderately bitter and sweet.

**Malt bill**

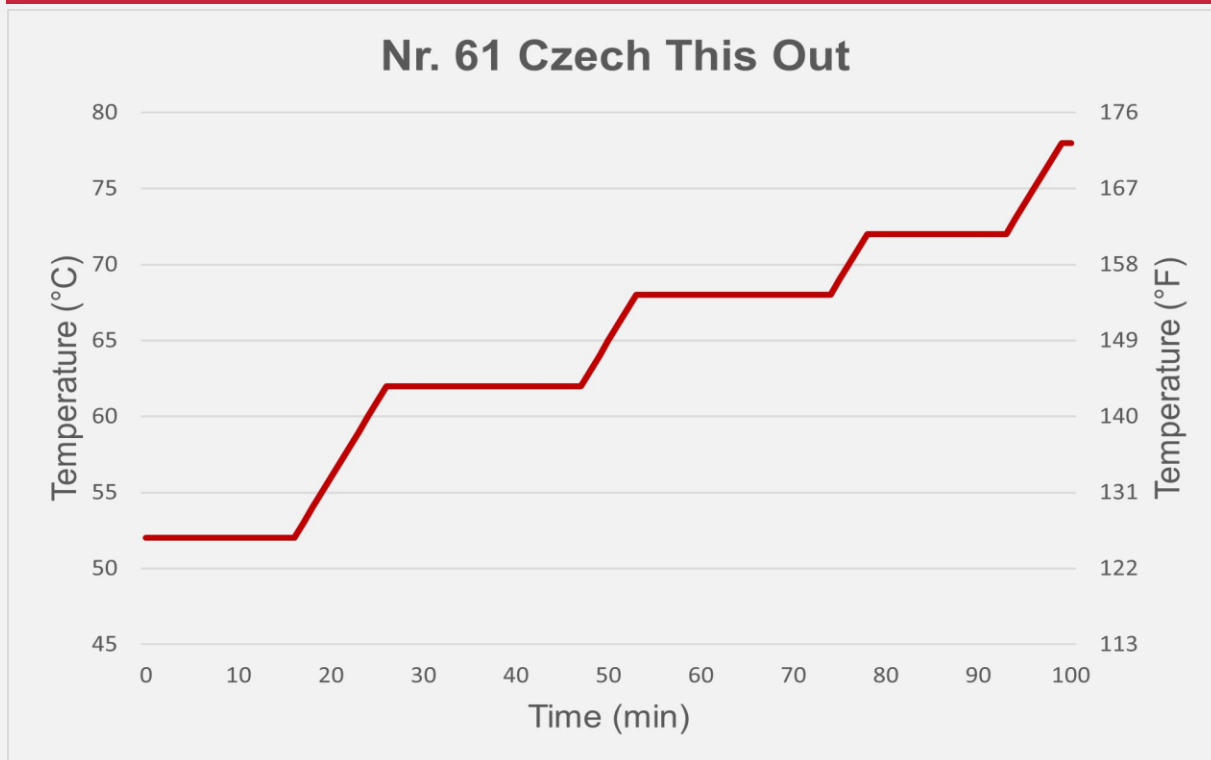
Weyermann® Floor-Malted Bohemian Pilsner Malt	71.0 %
Weyermann® Floor-Malted Bohemian Dark Malt	20.0 %
Weyermann® CARABOHEMIAN®	5.0 %
Weyermann® Acidulated Malt	2.0 %
Weyermann® CARAFA® Special Type 3	2.0 %

**Brewing**

Mash regime	Infusion: Mash in at 52°C (126°F) and rest for 15 min, heat up to 62°C (144°F) and rest for 20 min, heat up to 68°C (154°F) and rest for 20 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,071 SG	17,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.0 %	
Hop recommendation	Bitter Hop	Saazer	25 IBU at the beginning of boiling
	Aroma Hop	Saazer	5 IBU 10 min before end of boiling
Bitter units	 30 IBU		

**WEYERMANN® Nr. 61 Czech This Out****Ingredients**

Boiling time	60 minutes		
Special characteristics	no special addition		
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**

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