



WEYERMANN® Nr.72 I Put A Spelt On You

Beer description

Spelt is a Neolithic precursor of our modern wheat. Its cultivation dates back to ancient times, when the Sumerians and Egyptians used the grain for both baking and brewing. Because spelt has a relatively high protein content, beers like this Weyermann® No. 72 Spelt Beer are particularly creamy and have convincingly firm head.

As is common with such beers in Germany, more than half of the malt composition is spelt malt. A wonderful deep golden color is achieved in this top-fermented creation through the interplay of spelt and barley malt.

The aroma and flavor reflect the spiciness of the spelt and are complemented by bread crust aromas and a velvety smooth mouthfeel. The finish presents a mild, refreshing acidity that is enhanced by a pleasant aroma hop.

This makes No. 72 an ideal companion for hearty beef stew or goulash, a rustic pizza, spiced breads and cakes, or cheese-filled pastries.




Beer style

Spelt beer is a light to dark top-fermented beer. Spelt is considered the ancestor of modern wheat and has been used for centuries in brewing. The ancient grain is used with at least 50% and gives the created drink a spicy mild flavor, similar to its close relative wheat beer.

Malt bill

Weyermann® Spelt Malt	51.0 %
Weyermann® Pilsner Malt	36.0 %
Weyermann® CARARED®	10.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 45°C (113°F), heat up to 54°C (129°F) and rest for 10 min, heat up to 63°C (143°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (163°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	3,0 - 3,5 volumes	5,5 - 6,0 g/l
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	18 IBU at the beginning of boiling
	Aroma Hop	Hersbrucker	4 IBU 10 min before end of boiling
Bitter units			1 IBU



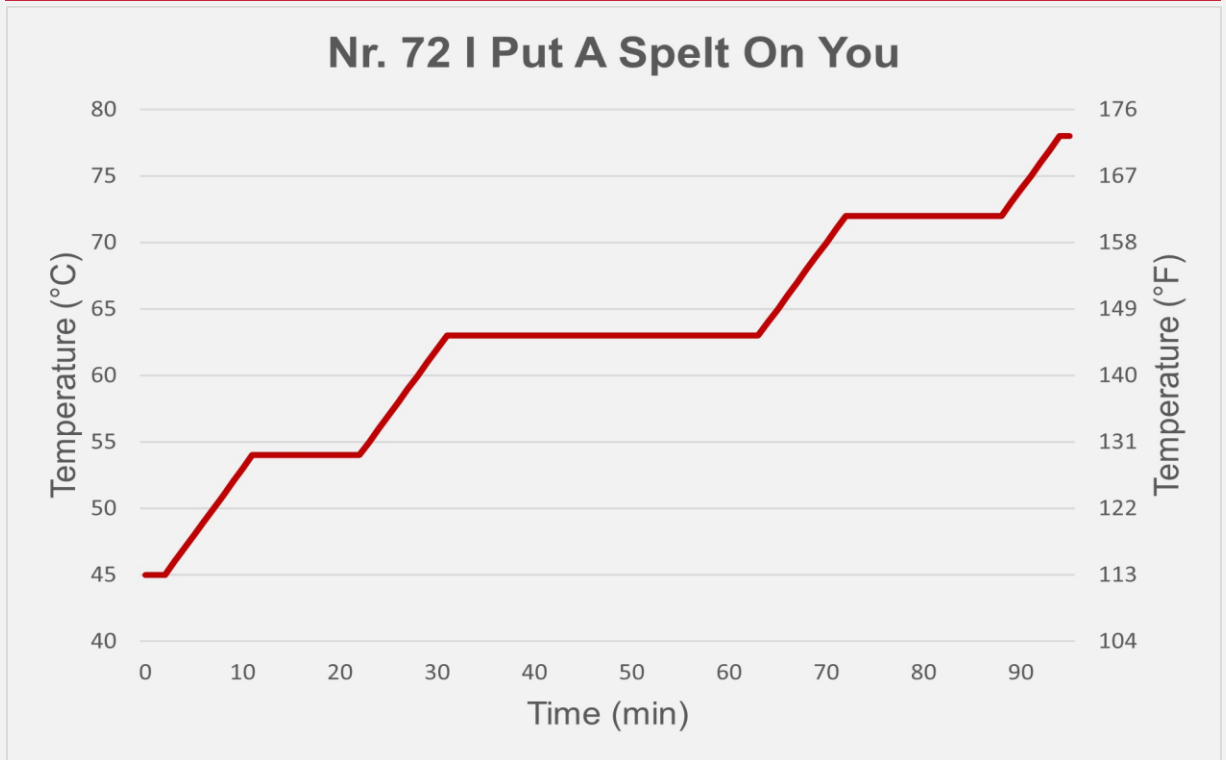
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ S-04	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

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