



WEYERMANN® Nr. 74 IPA Zero

WEYERMANN® SPECIALTY MALTS

Beer description

This orange-colored, non-alcoholic ale is fermented with a special yeast that metabolizes only a fraction of the total amount of malt sugars in the wort, thus resulting in a beer with a smooth malty taste and finish and plenty of residual sweetness. This sweetness, however, is balanced by some Weyermann® acidulated malt and Sour wort in the kettle, as well as generous additions of hops to the kettle, whirlpool, and dry-hopped. The hop additions are equally divided between Columbus and Centennial. They lend slightly resinous notes of pine, grapefruit, pepper which give the beer an earthy and refreshing bitterness, a surprisingly slender mouthfeel, and a delicate dry finish. Pair this ale with a curry dish, a baked trout or perch, or a mandarin cheesecake.



Beer style

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. A strong malt character can be found beside the pronounced hop aroma. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPAs have a long-lasting aftertaste.

Malt bill

Weyermann® Barke® Pilsner Malt	38.0 %
Weyermann® Barke® Munich Malt	34.0 %
Weyermann® CARAMUNICH® Type 3	15.0 %
Weyermann® Pale Wheat Malt	10.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 45°C (113°F) and rest for 5 min, heat up to 74°C (164°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,023 SG	5,8 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	0,4 %	
Hop recommendation	Bitter Hop	Columbus	25 IBU at the beginning of boiling
Bitter units	6 6 6 6 6	25 IBU	



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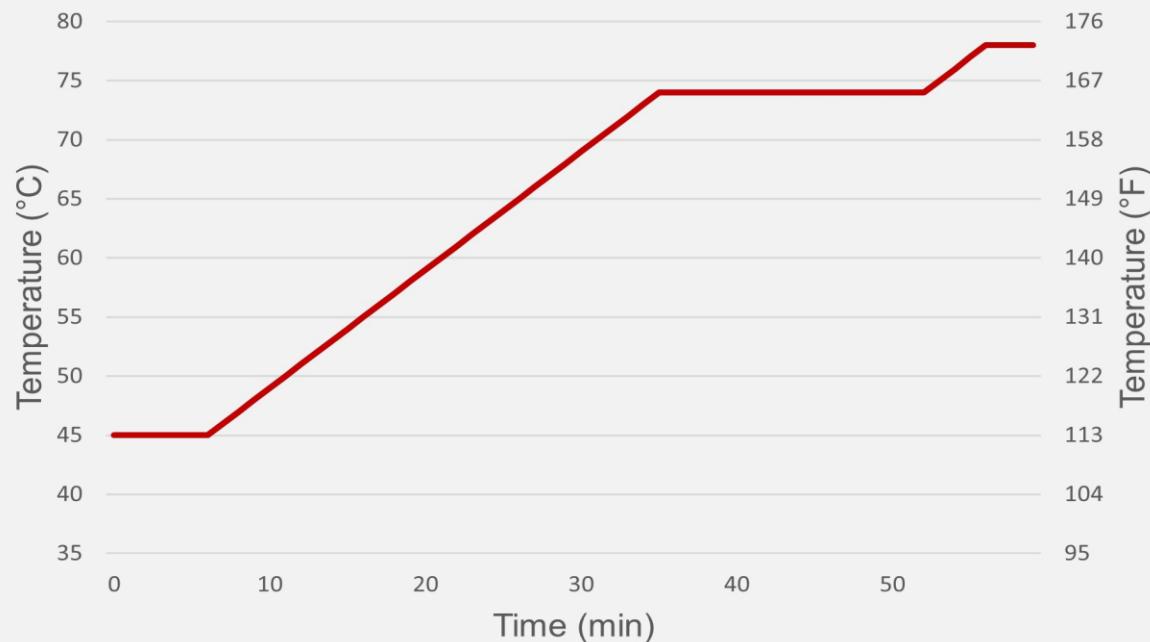
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Ingredients

Boiling time	60 minutes	
Special characteristics	Weyermann® Sauerwort 1 liter/hl (1,6 ltr/bbl) at the end of boiling Whirlpool: each 150 gram/hl (8,2 oz/bbl) Chinook/Cascade Dryhop: each 150 gram/hl (6,2 oz/bbl) Chinook/Cascade	
Yeast recommendation	Fermentis SafBrew™ LA-01	
pH-value	Mash	5,2 - 5,3
	Starting wort	4,5
	Finished beer	4,2 - 4,6

Mash regime

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*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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