

**WEYERMANN® Nr. 74 IPA Zero****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**

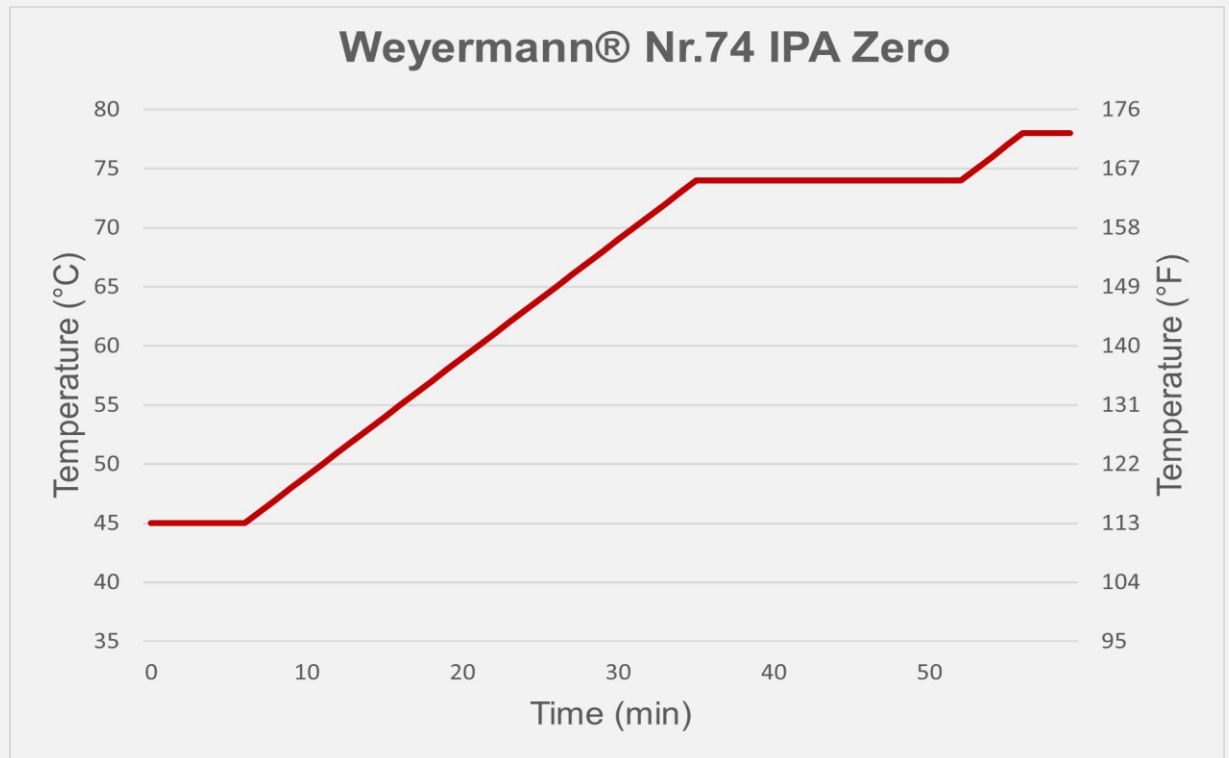
<b>Weyermann® Barke® Pilsner Malt</b>	38.0 %
<b>Weyermann® Barke® Munich Malt</b>	34.0 %
<b>Weyermann® CARAMUNICH® Type 3</b>	15.0 %
<b>Weyermann® Pale Wheat Malt</b>	10.0 %
<b>Weyermann® Acidulated Malt</b>	3.0 %

**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			25 IBU

**WEYERMANN® Nr. 74 IPA Zero****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**

\*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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