



WEYERMANN® Nr. 76 Barley & Wein

Beer description

In the culinary world, wine is valued for its interplay between fruity sugars and acidic tannins; beer is prized for its interplay of malt sugars, acidity, and hop bitterness. But when white grape must and Bock-like wort are fermented together, the result is a golden, prosecco-like drink that is crowned with a firm head of foam. In the glass, the bouquet is a firework of aromas, redolent with fruity-viniferous notes reminiscent of gooseberry and kiwi and supported by hints of tannins and wood. On the palate, the taste is a unique bitter-sweet balance of fruit and acidity that transitions into a pleasantly dry finish. Indeed, this hybrid beverage is greater than the sum of its parts and is a natural companion for fish dishes and cheeses.



Beer style

Hybrid beers are crossings between beer and wine. The beer and wine components can be combined during various stages of the process. For example, beer wort can be fermented spontaneously with wine yeast or wine must can be fermented cold with beer yeast. Hybrids cover the entire colour spectrum. They range from straw yellow to rosé-coloured to a deep black. Depending on the proportion and intensity of the components, the beer or wine character can dominate.

Malt bill

Weyermann® <i>Extra Pale Premium Pilsner Malt</i>	90.0 %
Weyermann® <i>CARAFOAM®</i>	5.0 %
Weyermann® <i>CARAHELL®</i>	5.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (154°F) and rest for 35 minutes, heat up to 68°C (162°F) and rest for 35 minutes, heat up to 72°C (162°F) and rest for 15 minutes, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,074 SG	18,2 °P
	CO2-content	2,8 - 3,0 volumes	5,5 - 6,0 g/l
	Alcohol by volume	8.0 %	
Hop recommendation	Bitter Hop	Hallertauer Blanc	25 IBU at the beginning of boiling
Bitter units		25 IBU	



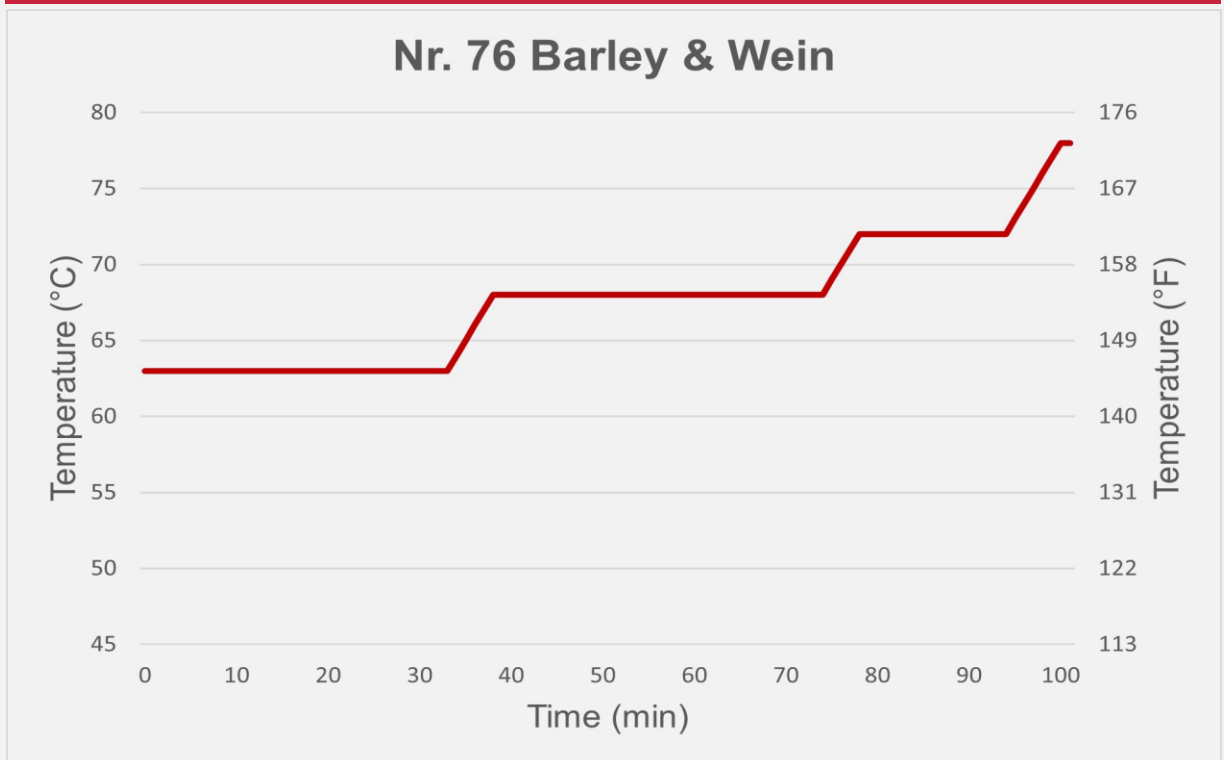
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	add 0,9 hl (0,767 bbl) grape must to 1 hl (0,8522 bbl) casting wort		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,4 - 5,6	
	Starting wort	5,2	
	Finished beer	< 4,0	

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