



## WEYERMANN® Nr. 78 Go West

WEYERMANN® SPECIALTY MALTS

### Beer description

This West Coast IPA impresses with its orange color and strong, hoppy aroma. The malt components form a stable foundation for the hoppy, fruity freshness. Barke® Pilsner and Munich malt lay the foundation and create a light sweetness with nutty aromas that blend harmoniously with the hop profile. Specialty malts round off the mouthfeel and give the creation even more substance. With the Cascade and Chinook hop varieties, fruity notes reminiscent of a tropical fruit basket fill the nose. Aromas such as grapefruit and passion fruit are in the foreground. A subtle finish of fresh flowers and resinous pine round off the taste experience, making this hoppy beer the perfect accompaniment to seafood salads, surf and turf, as well as creamy American 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	73.0 %
Weyermann® Barke® Munich Malt	15.0 %
Weyermann® CARAWHEAT®	5.0 %
Weyermann® CARABELGE®	5.0 %
Weyermann® Acidulated Malt	2.0 %

### Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,061 SG	14,9 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	6.3 %	
Hop recommendation	Bitter Hop	Chinook	50 IBU at the beginning of boiling
	Aroma Hop	Chinook	5 IBU Whirlpool
	Aroma Hop	Cascade	5 IBU Whirlpool
Bitter units		60 IBU	



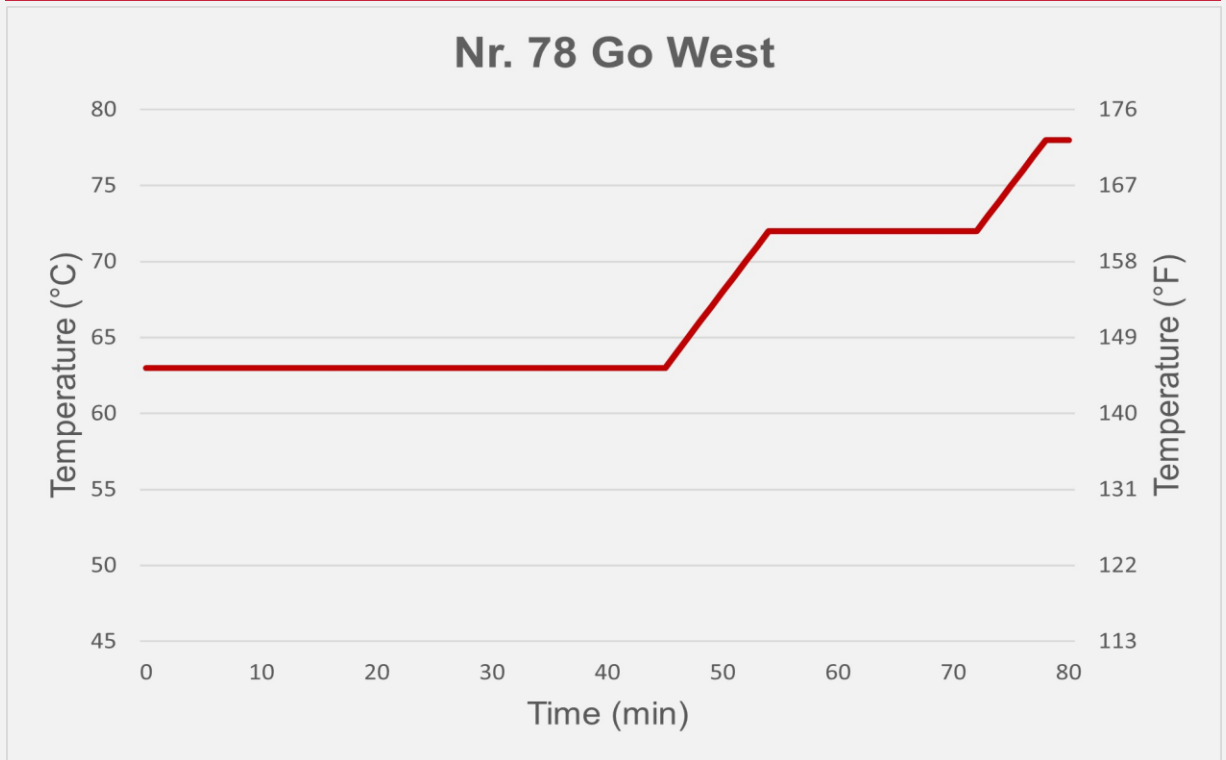
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### Ingredients

Boiling time	60 minutes		
Special characteristics	Cold hopping 100 g/hl (4,14 oz/bbl): aroma hops: Cascade and Chinook		
Yeast recommendation	Fermentis SafAle™ US-05	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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