

**WEYERMANN® Nr. 81 Barke® Helles alkoholfrei****Beer description**

This non-alcoholic lager combines traditional brewing craftsmanship with modern lightness. Brewed using the high-quality Weyermann® Barke® barley variety, it appears bright golden and clear in the glass, crowned by a fine-pored, stable head. On the nose, gentle malt notes of fresh bread, honey, and light grains unfold, accompanied by a hint of hops.

On the palate, the beer is balanced and smooth: a mild sweetness meets a subtle, fresh bitterness that ensures a pleasantly dry finish. The special Barke® barley gives the beer depth and a full-bodied character. An authentic lager with classic character, ideal for mindful enjoyment on any occasion.

An excellent accompaniment to mild poultry or tender veal, as well as fish such as trout or char. Or, classically, with dinner alongside mild cheeses like young Emmental or butter cheese.

**Beer style**

Helles is bottom-fermented, bright and ranges in color from straw yellow to golden. It has a white, consistent foam. Hop aroma and bitterness are moderately noticeable, but the Helles is said to be dominated by the malt character and accordingly smells of fresh grain.

**Malt bill**

|                                |        |
|--------------------------------|--------|
| Weyermann® Barke® Pilsner Malt | 57.0 % |
| Weyermann® CARAHELL®           | 25.0 % |
| Weyermann® CARAPILS®/CARAFOAM® | 10.0 % |
| Weyermann® Melanoidin Malt     | 5.0 %  |
| 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                                                                                                            | 1,021 SG           | 5,5 °P                             |
|                    | CO2-content                                                                                                                 | 2,5 - 3,0 volumes  | 5,0 - 5,5 g/l                      |
|                    | Alcohol by volume                                                                                                           | 0.5 %              |                                    |
| Hop recommendation | Bitter Hop                                                                                                                  | Hallertauer Perle  | 10 IBU at the beginning of boiling |
|                    | Aroma Hop                                                                                                                   | Hallertauer Select | 5 IBU Whirlpool                    |
| Bitter units       |  15 IBU                                  |                    |                                    |

**WEYERMANN® Nr. 81 Barke® Helles alkoholfrei****Ingredients**

|                         |                                                                            |           |
|-------------------------|----------------------------------------------------------------------------|-----------|
| Boiling time            | 60 minutes                                                                 |           |
| Special characteristics | 1 Liter per hl (1 Liter/bbl) Weyermann® Sourwortextract to lower pH to 4,2 |           |
| Yeast recommendation    | Fermentis SafBrew™ LA-02                                                   |           |
| pH-value                | Mash                                                                       | 5,2 - 5,6 |
|                         | Starting wort                                                              | 4,4       |
|                         | 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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