



WEYERMANN® Nr. 83 Orange Rockt

WEYERMANN® SPECIALTY MALTS

Beer description

A fine-pored, white foam sits enthroned on this glossy, Orange-colored lager. It has a very aromatic, enticing bouquet of pomegranate, with a hint of orange peel and lilac fragrance.

On the palate, the 4.5% vol. light beer initially greets you with fruity and slightly bittersweet notes that come from the ripe blood oranges used. In addition to the spicy, herbal notes, the finish is pleasantly bitter and dry. In short, the brewer's answer to an Italian aperitivo.

This refreshing beer is best served well chilled, like a summer cocktail. It is also the ideal partner for grilled sea bream, mussels in a white wine sauce, saffron risotto or Caprese salad. A dessert of fluffy pancakes with strawberry cream rounds off the taste experience perfectly.




Beer style

Fruit Beer can be top or bottom fermented. The color palette ranges from very light to dark, but can also reflect the color of the fruit used. It has low malt and barely perceptible hop notes. The aroma of fruit is present from the start to the finish, which harmonizes softly with the malt notes. The respective fruit additions are clearly recognizable.

Malt bill

| | |
|---|--------|
| Weyermann® <i>Extra Pale Premium Pilsner Malt</i> | 90.0 % |
| Weyermann® <i>CARAPILS®/CARAFOAM®</i> | 5.0 % |
| Weyermann® <i>CARAHELL®</i> | 3.0 % |
| Weyermann® <i>Acidulated Malt</i> | 2.0 % |

Brewing

| | | | |
|--------------------|---|-------------------|------------------------------------|
| Mash regime | Infusion: mash in at 68°C (154°F) and rest for 30 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,042 SG | 10,5 °P |
| | CO ₂ -content | 2,5 - 3,0 volumes | 5,0 - 5,5 g/l |
| | Alcohol by volume | 4.5 % | |
| Hop recommendation | Bitter Hop | Aurora | 20 IBU at the beginning of boiling |
| | Aroma Hop | Callista | 5 IBU Whirlpool |
| Bitter units |  | 25 IBU | |



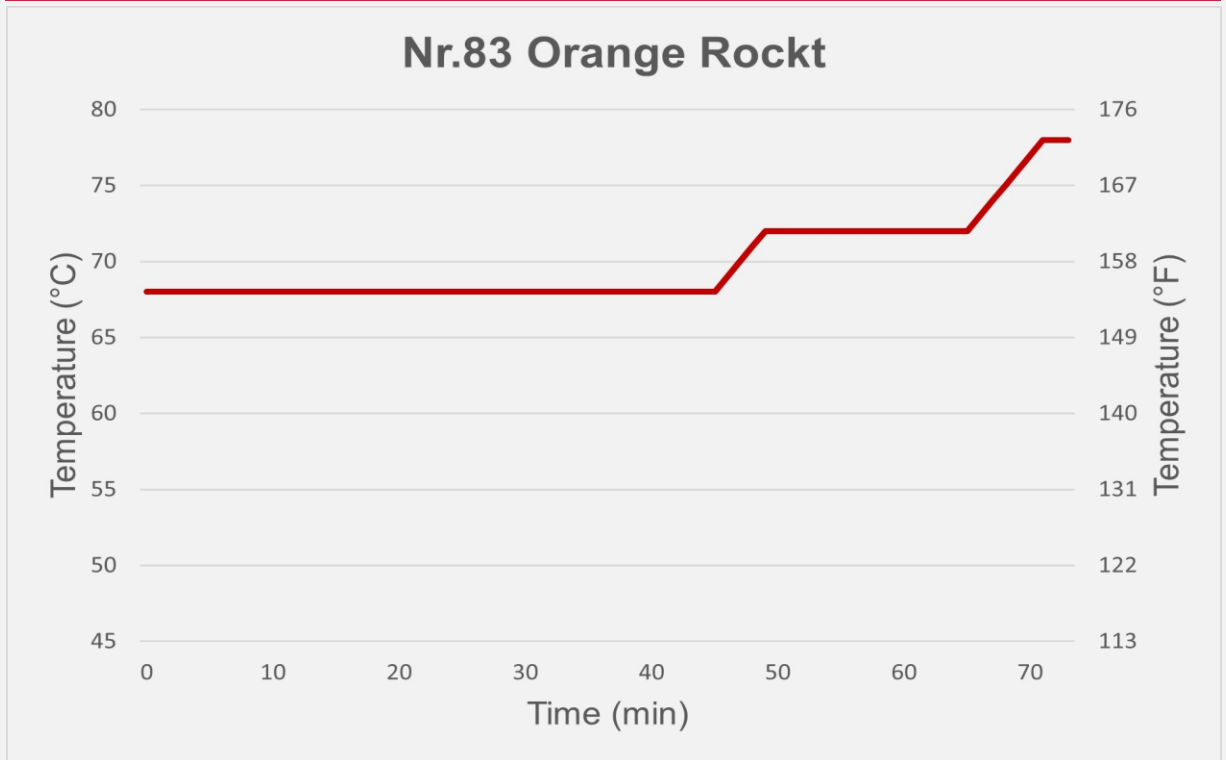
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Ingredients

| | | | |
|-------------------------|--|------------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | 0,8 Kg/hl (33,12 oz/bbl) blood orange peel, 1 Ltr/hl (41,4 oz/bbl) pomegranate juice, 0,3 Ltr/hl (12,42 oz/bbl) beetroot juice | | |
| Yeast recommendation | Fermentis SafLager™ W-34/70 | bottom-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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