



WEYERMANN® Nr. 99 Neunundneunzig

WEYERMANN® SPECIALTY MALTS

Beer description

In taste, this golden wheat beer with its bright, creamy foam crown very reminiscent of a regular wheat beer. In this beer accompany subtle, aromatic hop notes of summer herbs such as lemon balm and sage the yeasty notes of banana and clove. The malt body of this non-alcoholic beer is slender like an isotonic refreshing drink. On the palate, light fruity notes of physalis, clove and summer herbs give the beer a very pleasant character. The Weyermann® No. 99 Non-alcoholic Wheatbeer is a wonderful thirst quencher for any occasion. In combination with food, it goes particularly well with fresh salads or, for example, with baked elderflowers ("Hollerküchle").



Beer style

This beverage is top-fermented and range in color from amber to maroon. There is almost no alcohol inside. The overall impression is dominated by his malt character with slight fruity notes.

Malt bill

Weyermann® Bavarian Hefeweizen Liquid Malt Extract

87.0 %

Weyermann® Sour Wort

13.0 %

Brewing

Mash regime

Malt bill based on an 8,6 kg/hl pour.
Add all ingridens to hot water and heat up to boil.
Check pH and gravity.

Beer parameters

Original gravity	1,023 SG	6,2 °P
CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
Alcohol by volume	0.4 %	

Hop recommendation

Bitter Hop	Amarillo®	10 IBU at the beginning of boiling
Aroma Hop	Amarillo®	5 IBU Whirlpool

Bitter units

15 IBU





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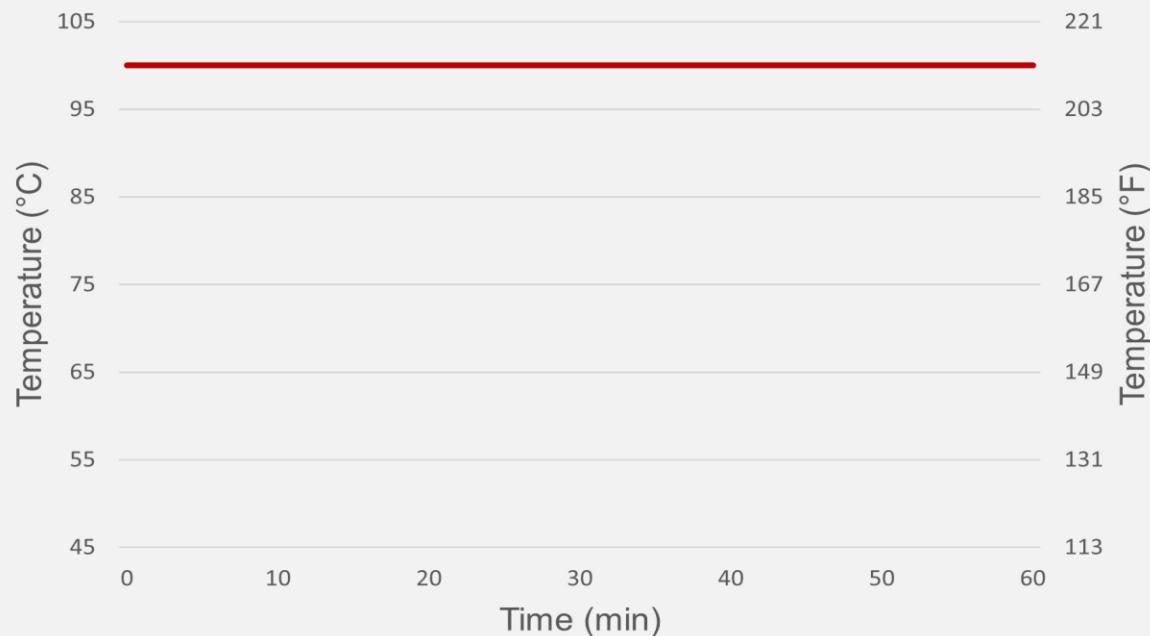
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Ingredients

Boiling time	60 minutes
Special characteristics	Sinamar®: 70 g/hl, 5 minutes before end of boiling
Yeast recommendation	Fermentis SafBrew™ LA-01 top-fermented
pH-value	Mash
	Starting wort 4,1
	Finished beer 4,1

Mash regime

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*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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