



WEYERMANN® Nr. 10 Barley Wine

WEYERMANN® SPECIALTY MALTS

Beer description

The beautiful amber color pleases the eye. The fruity and sweet scent is complex and evokes images of sherry, as well as raisins and prunes. The initial sip is vinous and yet characterized by pleasant malt notes. The beer tastes of forest honey, pine trees and dried fruit. The warming mouthfeel after the drink leaves a velvety-dry impression, which stimulates to continue with another sip. Perfect as a topping on vanilla ice cream, crème brûlée or intense blue cheese.




Beer style

Barley Wines are top-fermented, malt accented, deep golden to dark brown. The head is mostly beige. Barley Wines impress with their long-lasting finish and warming alcohol effect. Depending on interpretation there are notes of caramel, dry fruits, bake aromas or nuts in flavor and aroma.

Malt bill

Weyermann® Barke® Pilsner Malt	77.0 %
Weyermann® CARABELGE®	10.0 %
Weyermann® CARAPILS®/CARAFOAM®	5.0 %
Weyermann® CARARED®	5.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 70 minutes, heat up to 72°C (162°F) and rest for 30 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,106 SG	25,1 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	10.5 %	
Hop recommendation	Bitter Hop	Magnum	40 IBU at the beginning of boiling
	Aroma Hop	Hüll Melon	30 IBU 10 min before end of boiling
	Aroma Hop	Cascade	5 IBU Whirlpool
Bitter units		75 IBU	



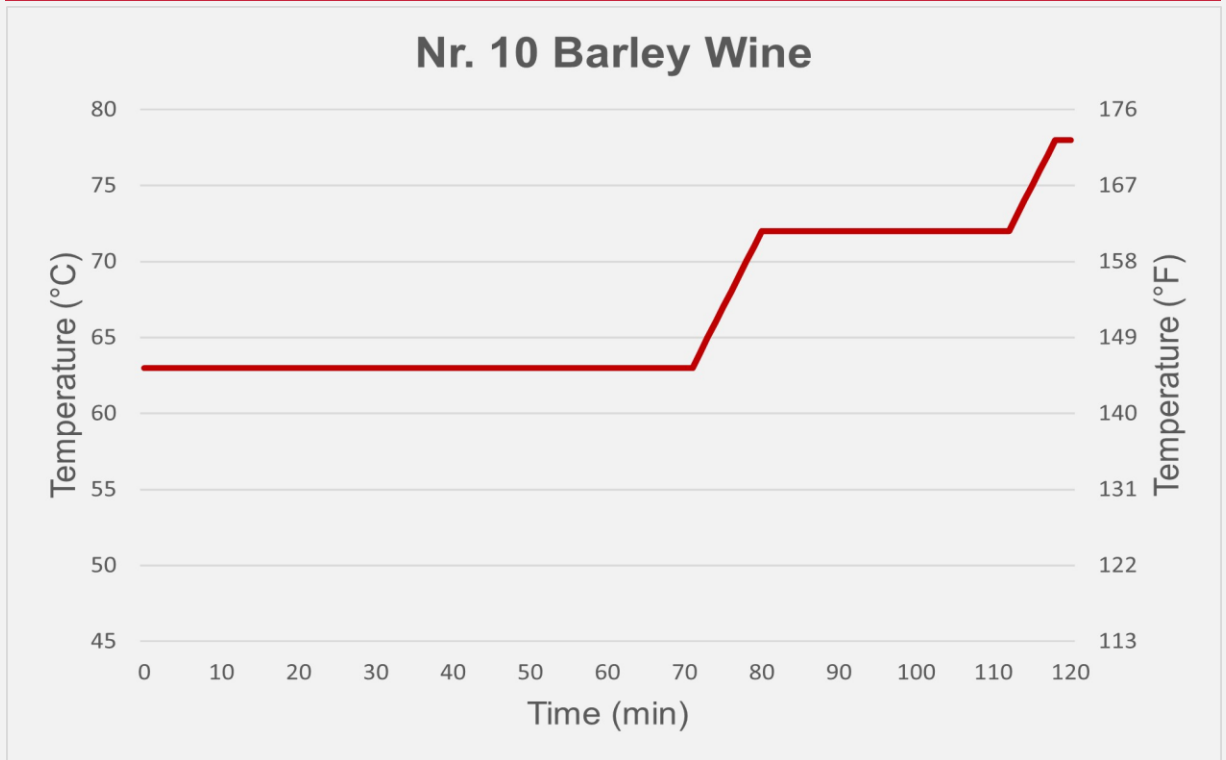
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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg