



WEYERMANN® Nr. 19 Chocolate Wheat Ale

Beer description

As a true Weissbier, this yeast-turbid chestnut-brown ale offers strong, style-typical aromas of ripe bananas commingled with notes of roasted malt and cacao. Yet, the body is light, which gives this beer a surprising drinkability. The finish, too, combines elegant notes of chocolate with a pleasing taste of banana. Indeed, the beer goes well with banana bread or a dairy-based pudding, such as panna cotta. However, it can also serve as a contrast to such hearty meat dishes as pot- or oven-roasted beef or a German Sauerbraten.



Beer style

The dark Wheat Beer belongs to the top-fermented beers. It has a brown, cooper, dark amber or dark brown color. The head is beige colored and very long-lasting. Chocolate notes, roasted aromas paired with scents of banana, raspberry and clove make this beer style unique. The hops have little to no effect on the flavor.

Malt bill

Weyermann® <i>Dark Wheat Malt</i>	45.0 %
Weyermann® <i>Munich Malt Type 2</i>	43.0 %
Weyermann® <i>CARAWHEAT®</i>	10.0 %
Weyermann® <i>Chocolate Wheat Malt</i>	2.0 %

Brewing

Mash regime	Infusion: Mash in at 40°C (10 °F) and rest for 5 min, heat up to 52°C (126°F) and rest for 20 min, heat up to 63°C (145°F) and rest for 20 min, heat up to 72°C (162 °F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,052 SG	12,9 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	14 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	3 IBU at the end of boiling
Bitter units			IBU



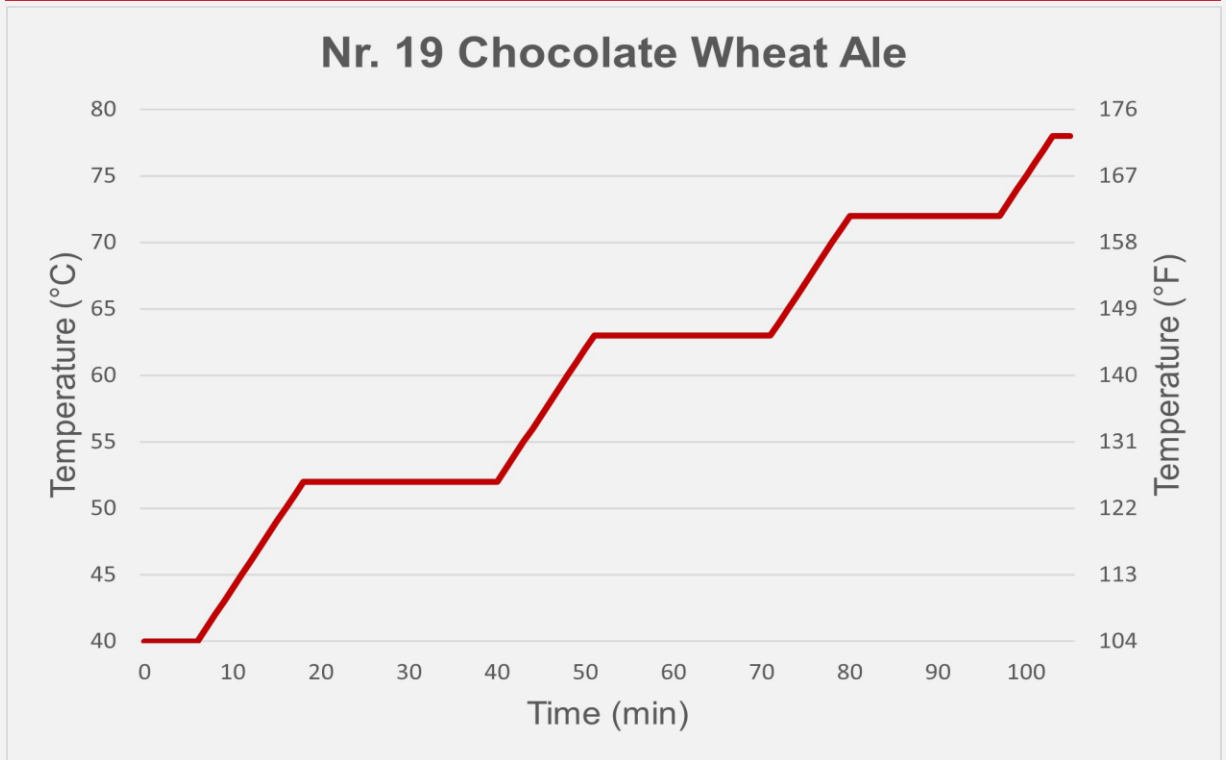
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ BE-134	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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