

**WEYERMANN® Nr. 21 Poldi's Braun Bär Lager****Beer description**

Poldi's Braun Bär Lager is a bottom-fermented, filtered, full-bodied, hazelnut brown brew with characteristic, malty-sweet notes of toffee and caramel. These are followed by woody aspects. The finish of bitter-aromatic hop notes gives the beer the needed balance.  
Possible food pairings for the beer include hearty roasts in a dark sauce, red cabbage and cranberries, and cinnamon parfaits.

**Beer style**

Lager beers are bottom-fermented and use the complete color palette. They have white and consistent foam. The intensity of the hop aroma varies from low to strongly noticeable. Lager beers are characterized by maltiness and have aromas of grain, caramel and bread crust.

**Malt bill**

Weyermann® Barke® Pilsner Malt	63.0 %
Weyermann® Barke® Munich Malt	20.0 %
Weyermann® CARAMUNICH® Type 2	10.0 %
Weyermann® Beech Smoked Barley Malt	3.0 %
Weyermann® CARAHELL®	3.0 %
Weyermann® CARAFA® Special Type 2	1.0 %

**Brewing**

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 30 min, heat up to 72°C (162°F) and rest for 20 min, draw partial mash (1/3) and boil for 5 min, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,053 SG	13,2 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Hallertauer Tradition	15 IBU at the beginning of boiling
	Aroma Hop	Spalt Spalter	4 IBU 10 min before end of boiling
	Aroma Hop	Spalt Spalter	3 IBU Whirlpool
Bitter units		22 IBU	

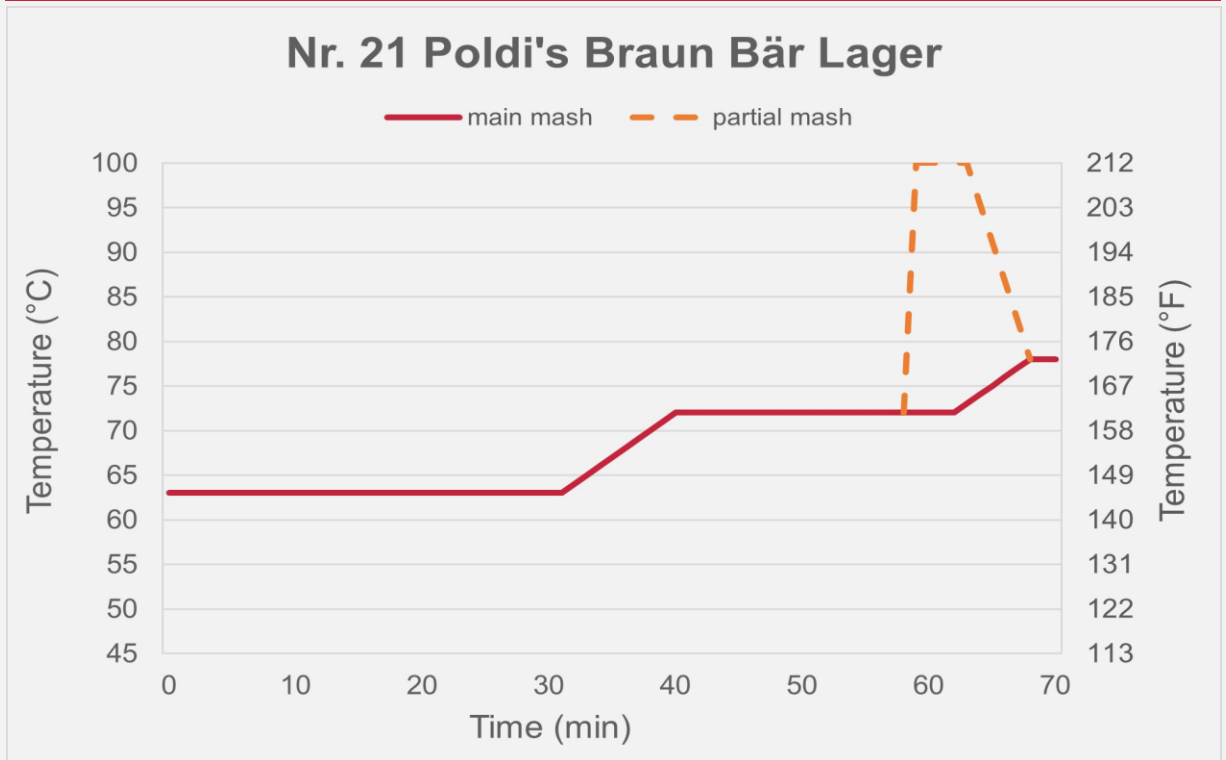


## WEYERMANN® Nr. 21 Poldi's Braun Bär Lager

### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-23	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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