



# WEYERMANN® Nr. 23 Red Brick Lager

## Beer description

The name of this bottom-fermented beer is an allusion to the historical brick façade of our malthouse in Bamberg, from the turn of the 20th century. In the glass, this lager has a sturdy, white head which releases a dominant but delicate bouquet of caramel with mild notes of honey and cotton candy. These flavors stem from the addition of hot bricks to the brew kettle. Malt sugars then caramelize on the bricks. Once cooled, the bricks go into the fermenter, where the sugars dissolve to enhance the beer's maltiness. In the finish, the beer's residual sweetness is balanced by fruity hop notes of pear and peach. The Weyermann®'s Red Brick Lager is full-bodied and pairs well with roasted game or poultry, as well as light desserts and soft cheeses such as Camembert and Brie.




## 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® Vienna Malt	42.0 %
Weyermann® Barke® Munich Malt	38.0 %
Weyermann® CARAAMBER®	15.0 %
Weyermann® Melanoidin Malt	5.0 %

## Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 15 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,055 SG	13,5 °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	13 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Perle	5 IBU after 10 min of boiling
	Aroma Hop	Mittelfrüh	5 IBU Whirlpool
Bitter units	 23 IBU		



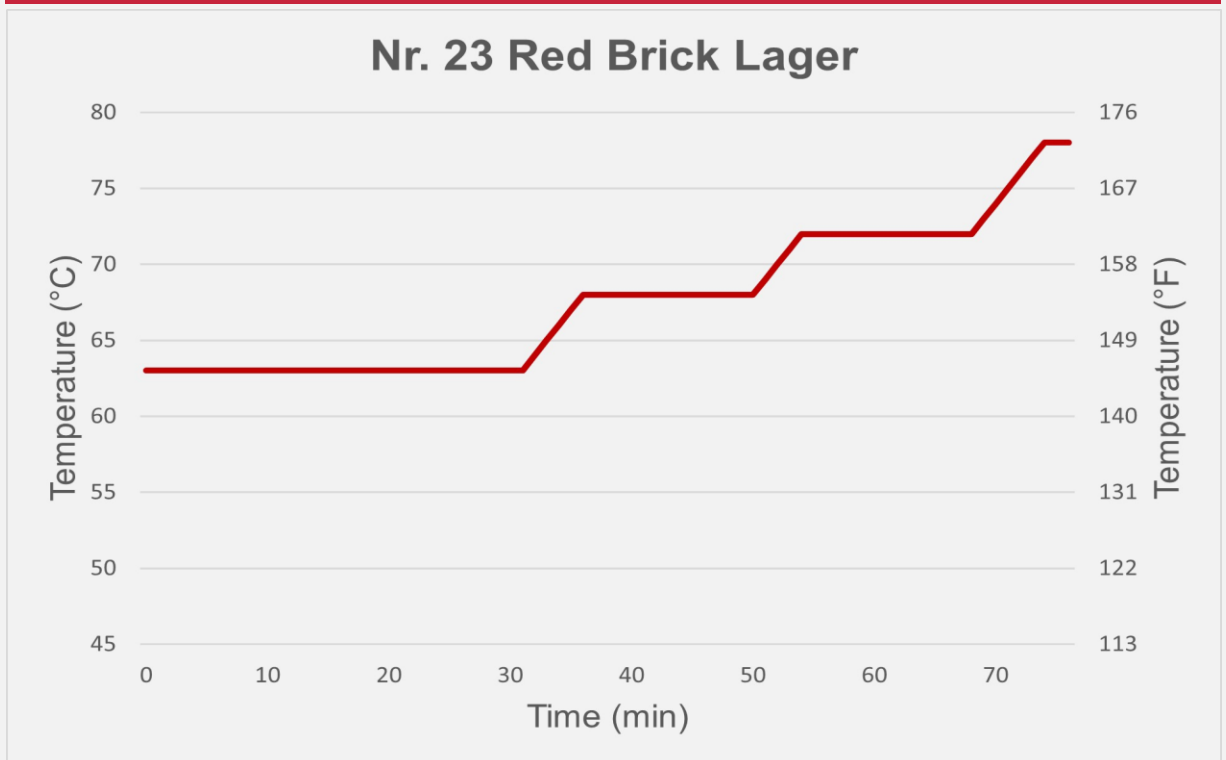
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WEYERMANN® SPECIALTY MALTS

### 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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