



WEYERMANN® Nr. 24 Santa's Secret

WEYERMANN® SPECIALTY MALTS

Beer description

Our Christmas beer has the perfect shades of red for the most wonderful time of the year. Its light yeast haze and the light colored foam pique the drinker's curiosity. The winter aromas ranging from orange, cinnamon and clove to licorice and anise invite you to take your first sip. These are brought in by fresh raw materials. The beer's full body makes the malty and bready flavors from the used malts shine through. The very subtle hop bitterness lets the harmonious interaction of spices take center stage, while notes of "spekulatius", cookies, and gingerbread greet you in the finish, reminding you of Christmas time. This typical skandinavian beer style should be enjoyed "hyggelig" (Danish for relaxed, comfortable, get-together) during Christmas season. It can be ideally combined with duck breast, beef stew or gingerbread.




Beer style

Red Ales are top-fermented, reddish to dark amber colored, with beige, long-lasting head. A mild hop aroma is much more intense, with caramel notes backed by hints of pine and vanilla aroma. Depending on interpretation notes of orange peel, grapefruit or berries can be recognized.

Malt bill

Weyermann® Barke® Pilsner Malt	64.0 %
Weyermann® CARARED®	20.0 %
Weyermann® CARAMUNICH® Type 1	10.0 %
Weyermann® Melanoidin Malt	5.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 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	1,063 SG	15,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.5 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	15 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Perle	5 IBU 30 min before end of boiling
	Aroma Hop	Spalter Select	5 IBU 10 min before end of boiling
Bitter units		25 IBU	



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Ingredients

Boiling time	60 minutes		
Special characteristics	Spice dosage: 5 min before end of boil: 2.5 g/hl (0.10 oz/bbl) of each cinnamon and clove, 4 g/hl (0.17 oz/bbl) of each anise and licorice and 100 g/hl (4.13 oz/bbl) orange zest		
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

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