



WEYERMANN® Nr. 26 Sissi's Wiener Lager

Beer description

This austrian Lager style has a creamy and stable head and a fine, mild-tasting, signature caramel sweetness. The Weyermann® version showcases the intense maltiness of Barke®, one of the world's most aroma-rich brewing barley varieties. The bouquet has hints of caramel, biscuit and some roastiness, as well as a mild background sourness that blends well with herbal notes from the noble Hersbruck hop. On the palate, the caramel sweetness continues next to hints of bitter chocolate and roastiness. Finally, in the finish, there is a pleasant and refreshing sour note, which serves to balance the lingering, residual maltiness and ensures the excellent drinkability of this classic interpretation of the style.

This beer is an excellent companion to grilled meats, game dishes and tasty cheeses such as goat's or sheep's milk cheese.




Beer style

In many respects, the Vienna Lager, which is now rarely brewed, resembles the Märzen-Oktoberfest, a close stylistic relative. It represents rich malt aroma with a slightly toasted element but with light roasty notes. The Vienna Lager is a touch more reddish in color than the more golden-amber typical Märzen-Oktoberfest.

Malt bill

Weyermann® Barke® Vienna Malt	83.0 %
Weyermann® CARAMUNICH® Type 1	9.5 %
Weyermann® Melanoidin Malt	5.0 %
Weyermann® Acidulated Malt	2.0 %
Weyermann® CARAFA® Special Type 1	0.5 %

Brewing

Mash regime	Decotion (single-decoction mashing): Mash in at 62°C (144°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C and rest für 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	1,052 SG	12,8 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Hersbrucker	15 IBU at the beginning of boiling
	Bitter Hop	Hersbrucker	5 IBU after 10 min of boiling
	Aroma Hop	Hersbrucker	5 IBU 10 min before end of boiling
Bitter units			25 IBU

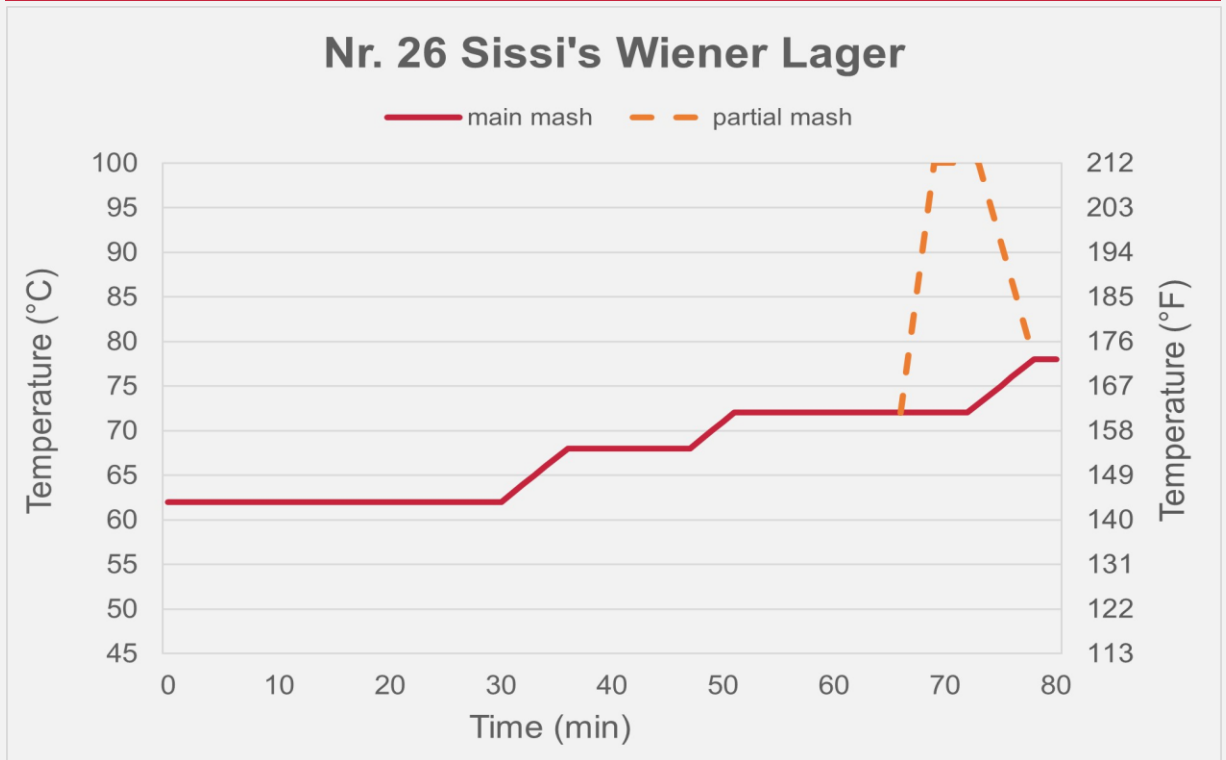


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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	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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