



## WEYERMANN® Nr. 27 Brut IPA

WEYERMANN® SPECIALTY MALTS

### Beer description

This dry IPA impresses with its fine opal-like appearance and its bright orange-golden hue. The appetizing head is white and fine. In the nose, this ale has a very complex, style-typical bouquet with fruity-estery notes of pineapple, mango, honey, mandarin, passion fruit, ripe bananas and pears, as well as slightly phenolic aromas. Upfront, the beer tastes mildly of sweet, exotic fruits that harmonize well with a very fine but noticeable hop bitterness. On the palate, this IPA is full-bodied and pleasantly fresh, whereby the high alcohol content of more than 7 percent serves as a balance to the initial sweetness. In the finish, the beer becomes very dry and champagne-like with a slight lingering hops, which definitely stimulates the desire for a second glass.

At the table, this beer is a great accompaniment to grilled white fish, served with potatoes smothered in melted butter or in a so-called Frankfurt green sauce. In the dessert department, the Brut IPA is a complementary palate cleanser to many rich delicacies.




### Beer style

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. Besides the dominant aroma hops, a lean, dry, brut-like malt body is typical of the style. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPA's have a long-lasting aftertaste.

### Malt bill

Weyermann® <i>Pale Ale Malt</i>	50.0 %
Weyermann® <i>Pilsner Malt</i>	40.0 %
Weyermann® <i>Pale Wheat Malt</i>	8.0 %
Weyermann® <i>Acidulated Malt</i>	2.0 %

### Brewing

Mash regime	Infusion: Mash in at 35°C (95°F) and rest for 10 min, heat up to 62°C (144°F) and rest for 60 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, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,059 SG	14,5 °P
	CO <sub>2</sub> -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.8 %	
Hop recommendation	Bitter Hop	Cascade	10 IBU at the beginning of boiling
	Aroma Hop	Centennial	5 IBU Whirlpool
	Aroma Hop	Callista	5 IBU Whirlpool
	Aroma Hop	Crystel	5 IBU Whirlpool
Bitter units		25 IBU	



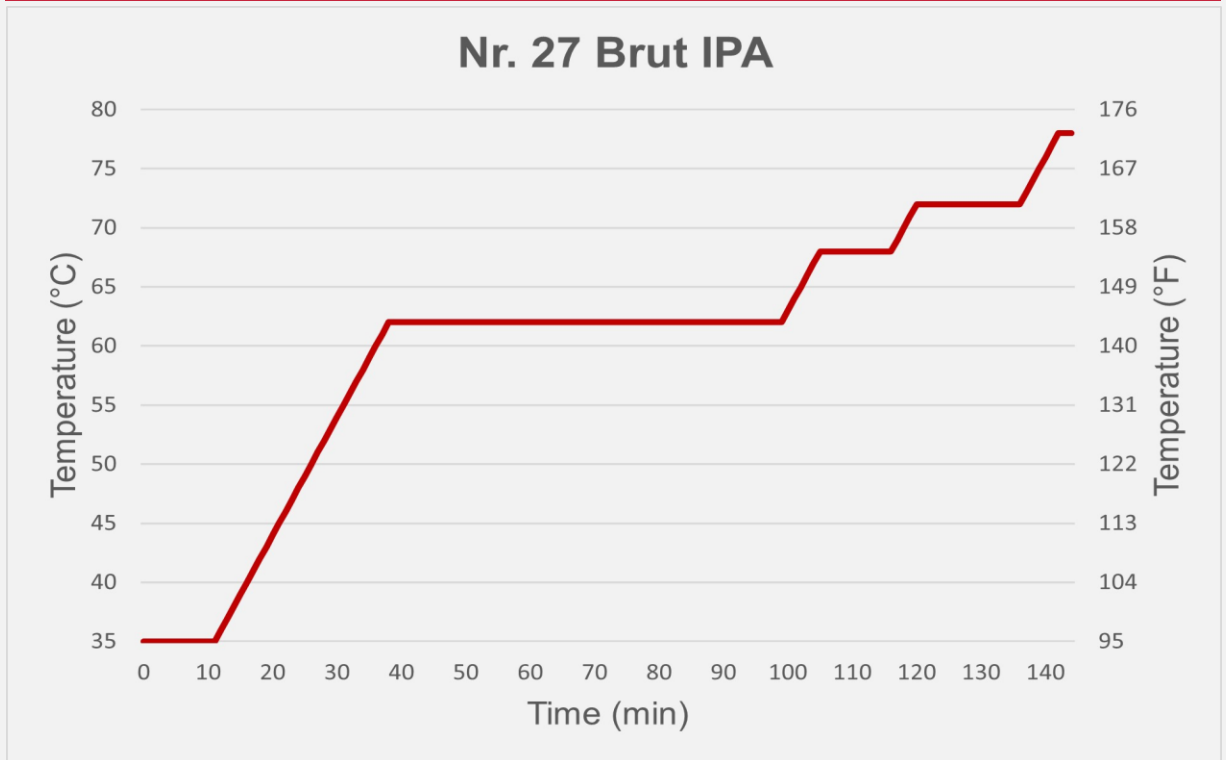
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### Ingredients

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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