



WEYERMANN® Nr. 28 Yellow Sunshine

WEYERMANN® SPECIALTY MALTS

Beer description

This "sunny" ale is golden yellow in the glass, crowned by a brilliantly white head of foam. The bouquet is of nectarine, papaya, gooseberry, herbs, lavender, and geranium. The body is slender, slightly malty and toffee-like. The taste is a complex balance of delicate malt aromas and a fragrant, mild and pleasant hop bitterness of herbs, white wine and fruity melon from four German aroma hop varieties. The finish of this summer beer is dry, refreshing, and harmonious, with traces of honey. This 4.7 % alcohol beer is made with a clean-fermenting yeast for a crisp and easy drinkability, which makes it an ideal companion of such summer dishes as fresh salads with chicken or seafood, or grilled cheese. It also goes well with baked camembert with cranberries.



Beer style

American Pale Ales are top-fermented, range in color from deep golden to light amber with white to beige head. A moderate malt aroma with low caramel notes is accompanied by a distinct hop aroma, with citrus and some fruit-like and floral notes. These beers often have a long-lasting hop bitterness in the aftertaste.

Malt bill

Weyermann® Pilsner Malt	85.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Acidulated Malt	3.0 %
Weyermann® CARAWHEAT®	2.0 %

Brewing

Mash regime	Infusion: 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 (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,046 SG	11,5 °P
	CO ₂ -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.7 %	
Hop recommendation	Bitter Hop	Hallertauer Mittelfrüh	10 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Blanc	5 IBU after 10 min of boiling
	Aroma Hop	Hallertauer Blanc	3 IBU Whirlpool
	Aroma Hop	Callista	3 IBU Whirlpool
	Aroma Hop	Hüll Melon	3 IBU Whirlpool
Bitter units	🍷🍷🍷🍷🍷 24 IBU		



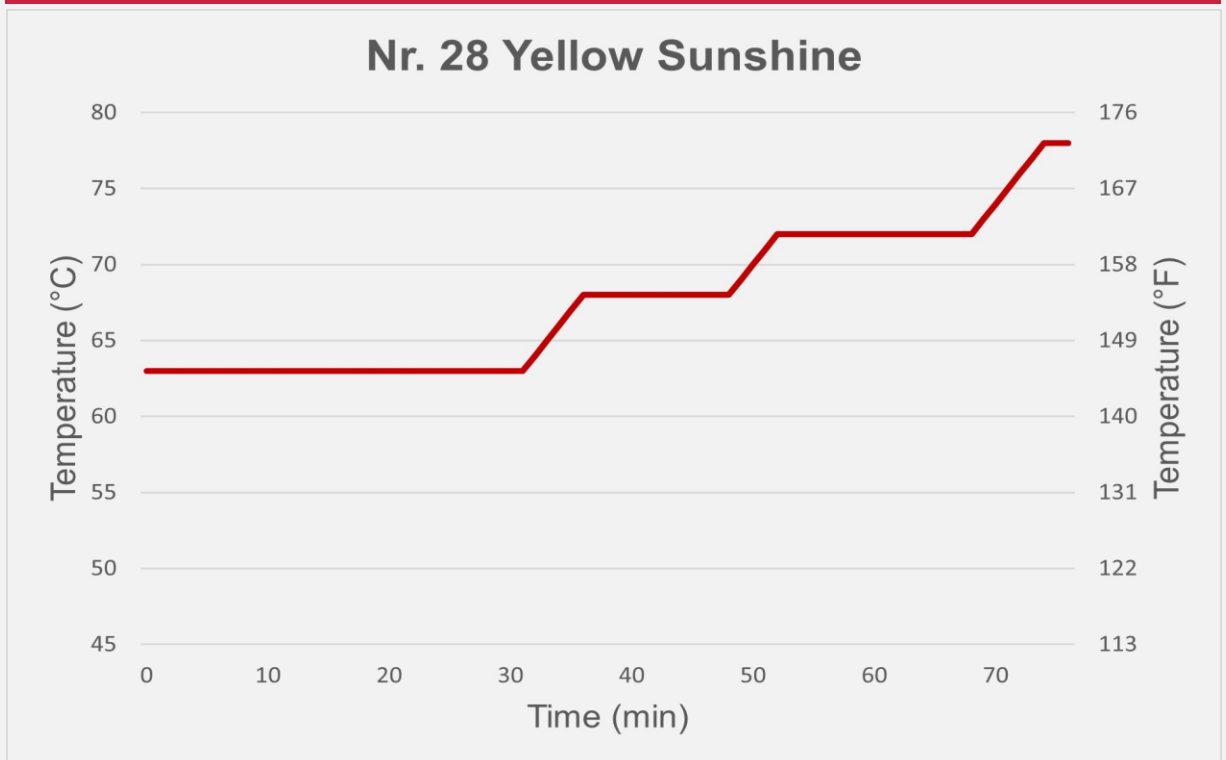
WEYERMANN® Nr. 28 Yellow Sunshine

WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg