



WEYERMANN® Nr. 30 Jürgen's Gereifte Weizheit

Beer description

Both the bouquet and the taste of this deep-orange, effervescent wheat bock reverberates with a well-tempered mixture of fruity red grape notes. It is reminiscent of herbal-spicy wormwood and restrained hop aromas. There are also touches of fruity bananas and cloves and a leathery hint of cedarwood overlaying a refreshing and harmonious background of malty sweetness and delicate, viniferous acidity. The fine woody, malty and wine-like aromas linger even in the rounded and satisfying finish. This substantial, 6.8-percent brew is like a parable embodying serenity, strength, and wisdom, a perfect metaphor for Jürgen's character. This beer goes well with tatar with egg, beef and lamb roasts, hard cheeses and desserts.




Beer style

Pale Wheat Bock is top-fermented and range in color from straw to golden, with white, firm head. Depending on interpretation aromas from banana, orange, clove, nutmeg, caramel and honey can noticeable. At first this beers taste malty and fruity. The hop could cause little to no bitterness in the aftertaste. Due to the high alcohol content the beer is creamy and full-bodied.

Malt bill

Weyermann® <i>Pale Wheat Malt</i>	54.5 %
Weyermann® <i>Pilsner Malt</i>	38.0 %
Weyermann® <i>Melanoidin Malt</i>	5.0 %
Weyermann® <i>Acidulated Malt</i>	2.0 %
Weyermann® <i>Chocolate Wheat Malt</i>	0.5 %

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 5 min, heat up to 72°C (162°F), draw partial mash (1/3) and boil, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,067 SG	16,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.8 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	13 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	5 IBU 10 min before end of boiling
Bitter units			18 IBU

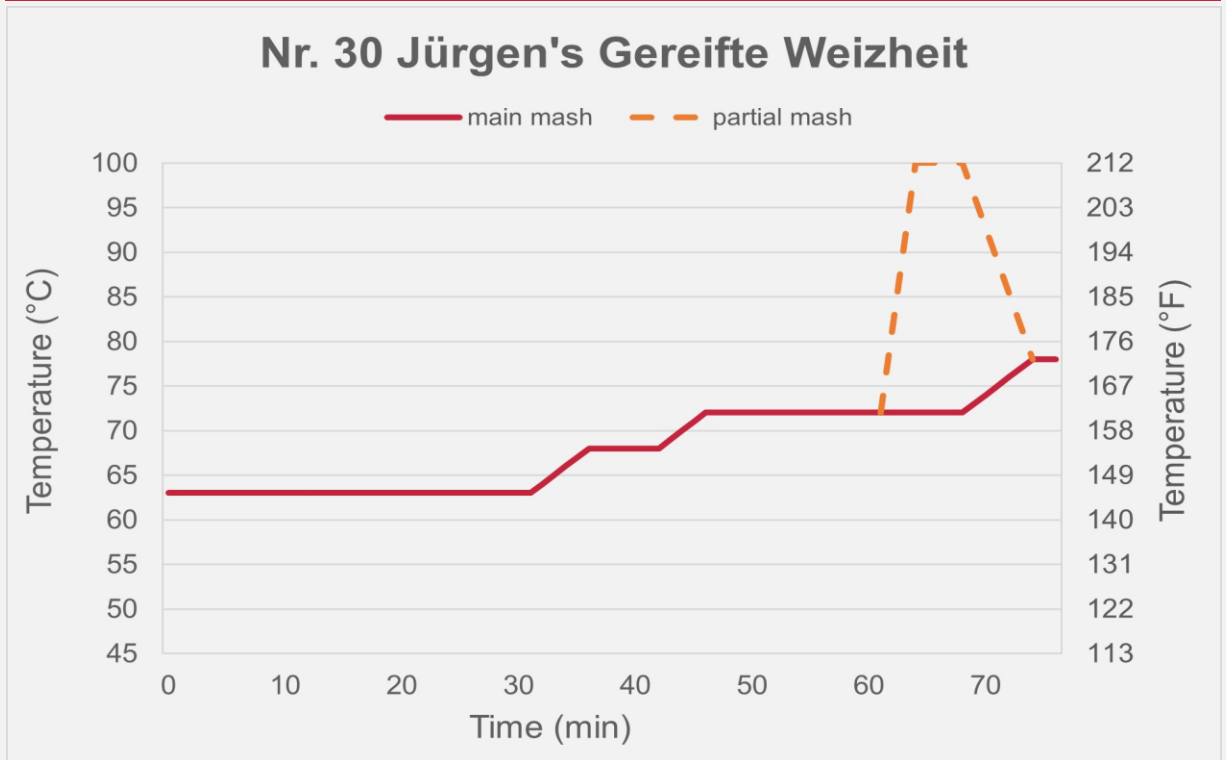


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Ingredients

Boiling time	60 minutes		
Special characteristics	Barrelaging for 4 months into a Pinot Noir barrel		
Yeast recommendation	Fermentis SafAle™ T-58	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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