



## WEYERMANN® Nr. 31 Summer Beech

### Beer description

The predominant flavor - from start to finish - of this special, golden yellow Lager is a pleasant and delicate smokiness balanced by distinctly floral aromas from German noble hops. Unlike the classic, dark Rauchbier, it smells and tastes likely after fresh bonfire, it makes this brew refreshing and highly quaffable. It has an inviting head of foam, a medium body, plenty of effervescence, an average alcohol level of 4.9 percent, and a finish with some mild residual sweetness. This makes it a perfect beverage for a summer picnic. Fittingly, it pairs well with any kind of BBQ, as well as a juicy chicken.



### Beer style

Smoke Beers are bottom-fermented and the whole range in color can be found. Smoky aromas are dominant even though other aromas like honey and caramel may be present as well. This beer is made by an addition of smoked malt.

### Malt bill

Weyermann® <i>Beech Smoked Barley Malt</i>	70.0 %
Weyermann® <i>Pilsner Malt</i>	16.0 %
Weyermann® <i>CARABELL®</i>	10.0 %
Weyermann® <i>Acidulated Malt</i>	4.0 %

### Brewing

Mash regime	Infusion: 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, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,051 SG	12,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.9 %	
Hop recommendation	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Bitter Hop	Herkules	5 IBU after 10 min of boiling
	Aroma Hop	Hallertauer Mittelfrüh	3 IBU 5 min before end of boiling
	Aroma Hop	Spalt Spalter	3 IBU 5 min before end of boiling
Bitter units		26 IBU	



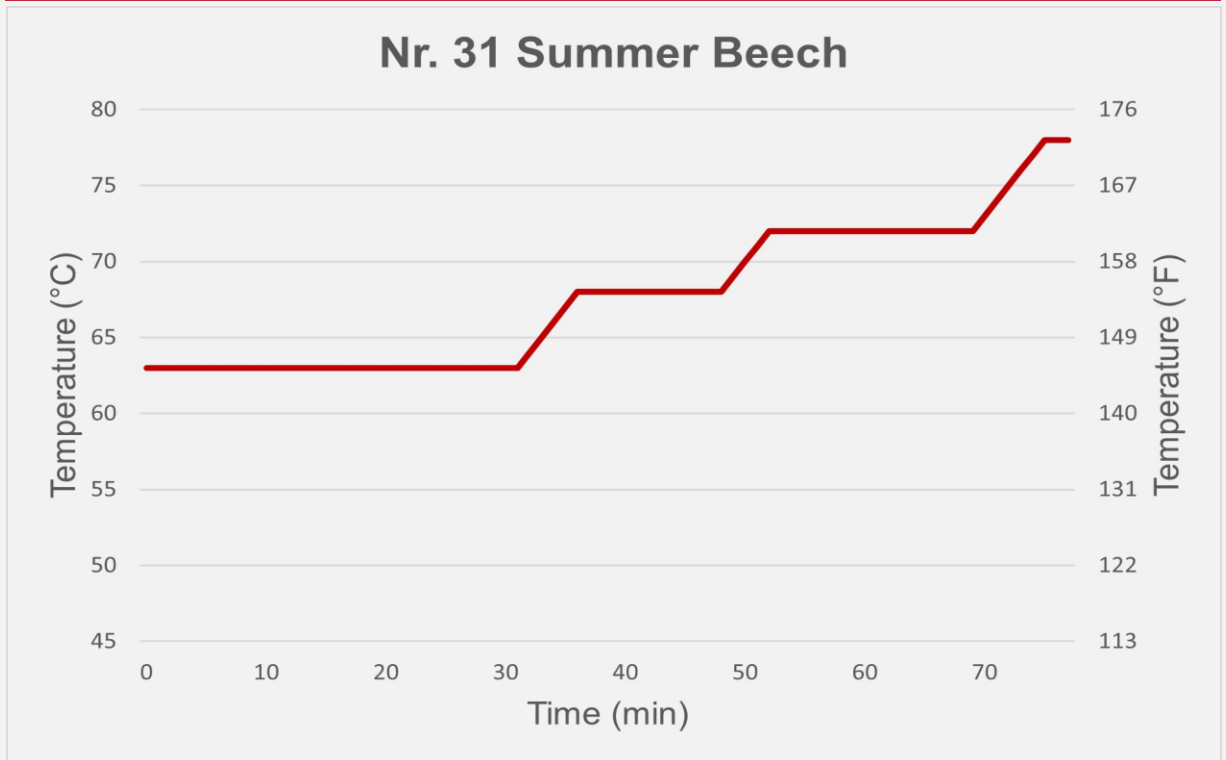
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WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-189	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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