



# WEYERMANN® Nr. 34 Rauchbierbock

WEYERMANN® SPECIALTY MALTS

## Beer description

This strong lager with its chestnut color and fine beige head of foam impresses right upfront with an intense bouquet of smoky notes and fruity hop aromas. Yet, its taste is gentle and harmonious with pronounced notes of toffee and caramel, hints of lightly roasted malt, and floral and citrus hop flavors. While there is also a perceptible warmth from the brew's substantial alcohol content of 7.2 percent, the body is silky-smooth and the finish is slender, which makes this smoked Bockbier surprisingly easy-drinking. When paired with food, it is an ideal complement for such hearty dishes as a salmon flambé, grilled or smoked herring or mackerel, as well as sauerbraten or a venison stew. It is also ideal for deglazing dark sauces.




## Beer style

Dark Bock Beer is bottom-fermented, with white to beige, long-lasting head. The color ranges from brown to marron or cooper. The malt character is strong and reminiscent of caramel and bread. The finish is moderately bitter and sweet.

## Malt bill

Weyermann® <i>Beech Smoked Barley Malt</i>	51.0 %
Weyermann® <i>Vienna Malt</i>	41.0 %
Weyermann® <i>CARAMUNICH® Type 2</i>	5.0 %
Weyermann® <i>CARAFA® Special Type 1</i>	2.0 %
Weyermann® <i>Acidulated Malt</i>	1.0 %

## Brewing

Mash regime	Infusion: Mash in at 63°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	1,071 SG	17,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.3 %	
Hop recommendation	Bitter Hop	Hüll Melon	15 IBU at the beginning of boiling
	Bitter Hop	Centennial	10 IBU 15 min after start boiling
	Aroma Hop	Cascade	5 IBU Whirlpool
	Aroma Hop	Callista	5 IBU Whirlpool
Bitter units		35 IBU	



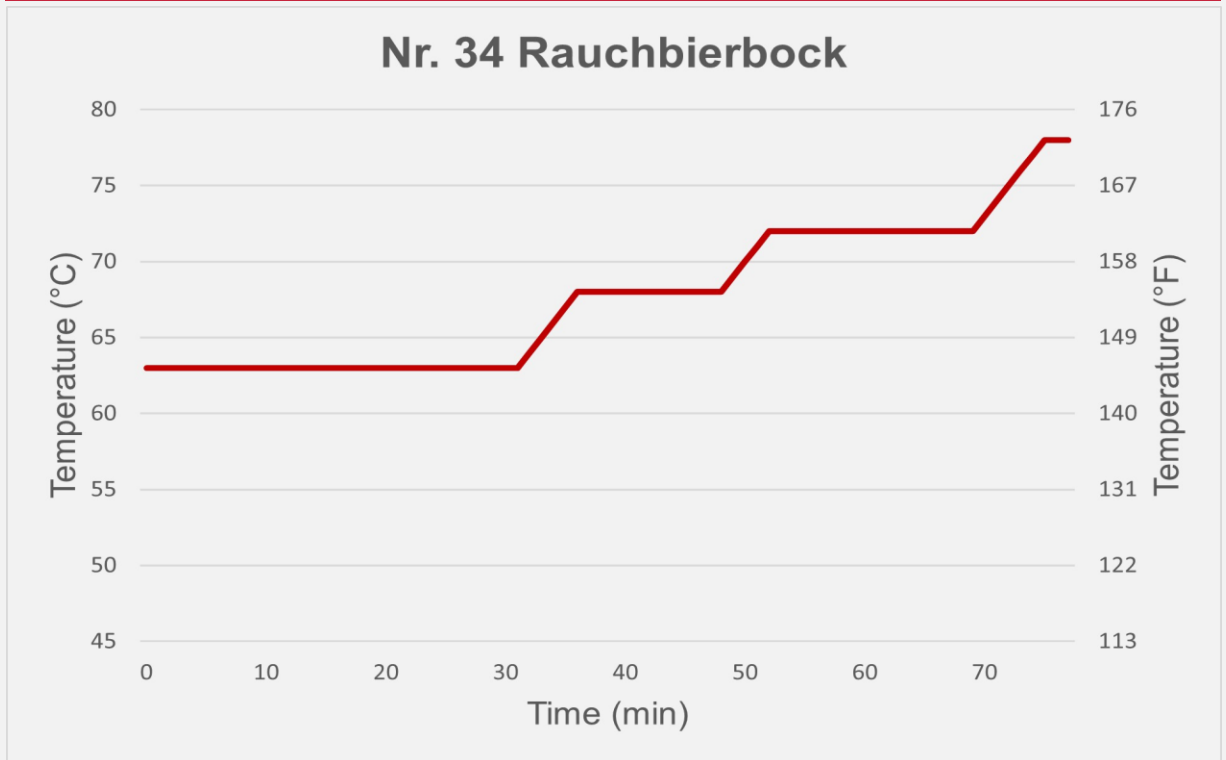
# WEYERMANN® Nr. 34 Rauchbierbock

WEYERMANN® SPECIALTY MALTS

## 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

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