



WEYERMANN® Nr. 38 Sauerkäppchen Steht Im Wald

Beer description

The classic sour Red Ale of West Flanders in Belgium was the model for this well-balanced sour ale, brewed with plenty of Weyermann® Vienna and caramel malts, as well as good portions of acidulated malt and naturally soured wort. The beer is brewed with earthy, citrusy-grassy English noble hops and then mellowed for two months in a Weyermann® whisky barrel. Upfront, the bouquet is citrusy-fruity with hints of vanilla and coconut. These aromas give way to fruity-sour tastes of grapefruit and strawberry on the palate, with faint background notes of wood. The finish is soft with warming hints of alcohol. A substantial effervescence makes this complex ale very refreshing and quaffable. Try it with sushi or salad, including in the dressing, as a complement; or with tiramisu or strawberry tart, as a contrast.



Beer style

Red Ales are top-fermented, reddish to dark amber colored, with beige, long-lasting head. A mild hop aroma is much more intense, with caramel notes backed by hints of pine and vanilla aroma. Depending on interpretation notes of orange peel, grapefruit or berries can be recognized.

Malt bill

Weyermann® Vienna Malt	67.0 %
Weyermann® Melanoidin Malt	20.0 %
Weyermann® CARARED®	10.0 %
Weyermann® Acidulated Malt	2.0 %
Weyermann® CARAAROMA®	1.0 %

Brewing

Mash regime	Malt bill based on 11 °P (1,057 SG). Infusion: Mash in at 63°C (145°F) and rest for 45 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	1,057 SG	14,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.7 %	
Hop recommendation	Bitter Hop	Fuggles	15 IBU at the beginning of boiling
	Aroma Hop	East Kent Golding	5 IBU 10 min before end of boiling
	Aroma Hop	East Kent Golding	5 IBU Whirlpool
Bitter units	 25 IBU		

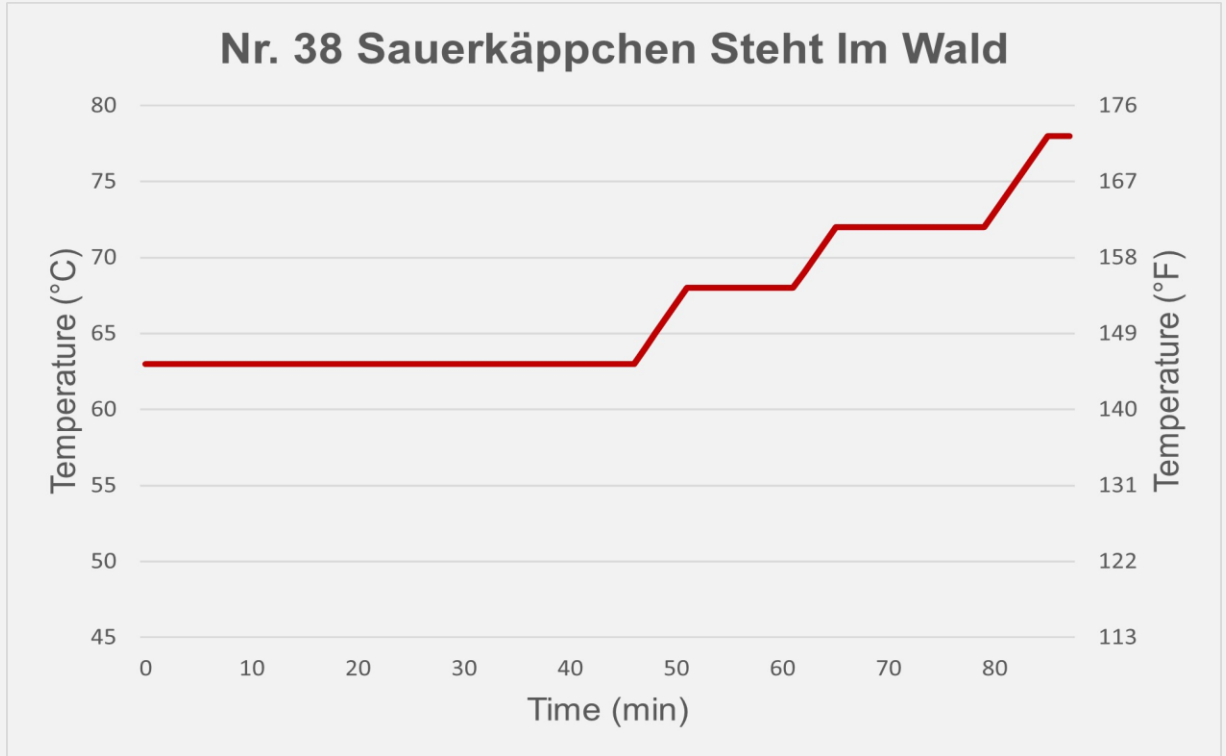


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Ingredients

Boiling time	60 minutes		
Special characteristics	Add Sourmalt extract (6 kg/hl (246 oz/bbl)) 10 minutes before the end of boiling. Barrelaging for 2 months into a Weyermann® Whiskybarrel		
Yeast recommendation	Fermentis SafAle™ S-04	top-fermented	
pH-value	Mash	5,2 - 4,6	
	Starting wort	3,8	
	Finished beer	3,6 - 3,8	

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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