



# WEYERMANN® Nr. 39 Hop Into Spring

WEYERMANN® SPECIALTY MALTS

## Beer description

Spring is in the air when you pop open a bottle of this refreshing, hoppy brew with its floral-fruity bouquet of hibiscus, berries, lime, and lemon balm. In addition, there are rich and complex, slightly sweet malt aromas from the Italian specialty malt "Weyermann® Eraclea Pilsner Malz" cultivated along the northern shores of the Adriatic Sea. On the palate, this beer evokes associations of spring meadows dotted with lush blossoms. As these flavors linger, they are balanced by elegant notes of fresh, noble hops. This golden, hop-accented Pilsner with a delicate head of foam is exceptionally drinkable from the first sip to the long finish.

Paired with dishes, it is a perfect fit for herb-flavored risottos, white fish (such as mackerel) on herbs, tender chicken, rucola salad with prosciutto, grissini breadsticks with ham, or pizza.



## Beer style

Pils is bottom-fermented, light yellow to golden colored and decorated with fine-pored, snow white head. It's effervescent. The first sensory impression is dominated by hops with their grassy and floral aromas. The malt character, which appears later, reminds of bread. The finish is bitter.

## Malt bill

Weyermann® Eraclea Pilsner Malt	90.0 %
Weyermann® CARAPILS®/CARAFOAM®	4.0 %
Weyermann® CARAHELL®	4.0 %
Weyermann® Acidulated Malt	2.0 %

## Brewing

Mash regime	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	1,051 SG	12,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Northern Brewer	15 IBU at the beginning of boiling
	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Aroma Hop	Spalt Spalter	5 IBU 5 min before end of boiling
	Aroma Hop	Hersbrucker	5 IBU Whirlpool
Bitter units			40 IBU



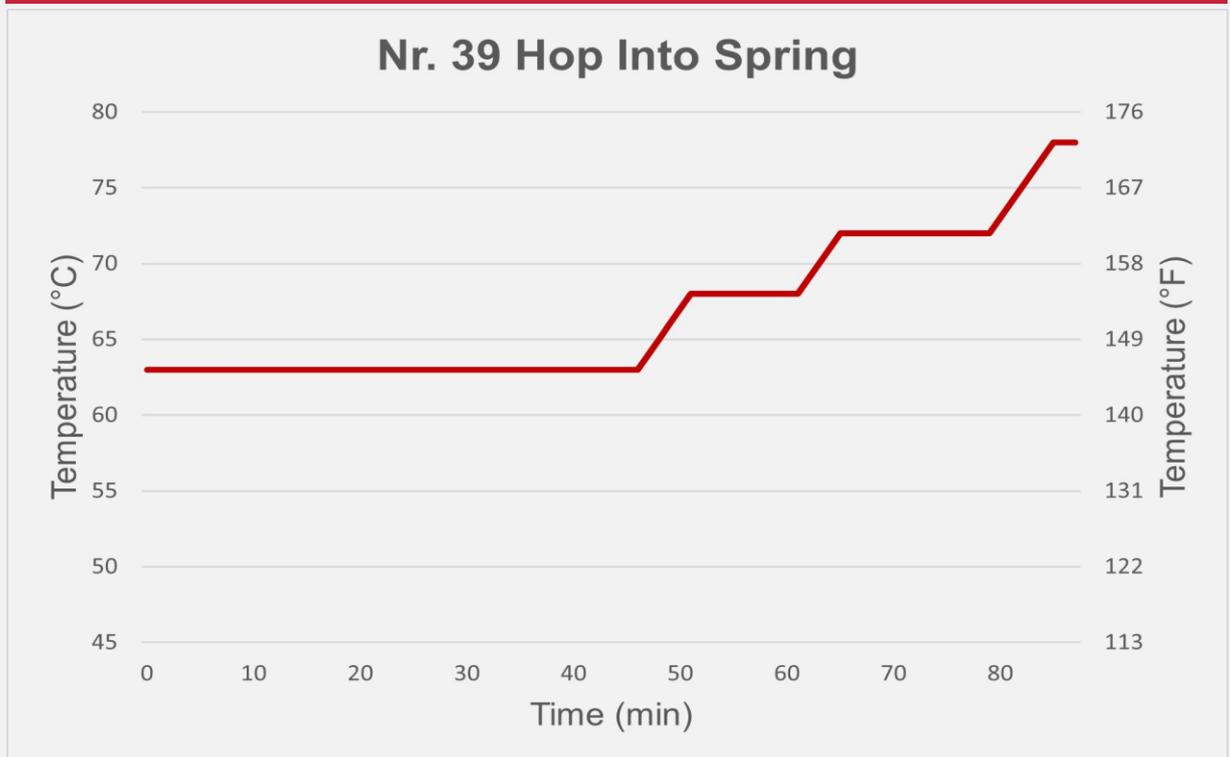
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### Ingredients

Boiling time	60 minutes		
Special characteristics	Dryhopping: 50 g/hl (2,07 oz/bbl) of each, Hersbrucker, Spalt Spalter and Aurora		
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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