



WEYERMANN® Nr. 40 Hazy Daisy

WEYERMANN® SPECIALTY MALTS

Beer description

The appearance of this authentically looking hazy pale ale stems from the nutty, tangy acidity of spelt malt in the mash, as well as a bit of residual yeast in suspension after fermentation. The result is a yellow-orange brew that looks almost like ripe apricot, topped with a cream-colored head of foam. The bouquet has a fine maltiness that is enriched by a combination of such tropical fruit as mango, passion fruit, melon, pineapple, and apricot. Upfront, the brew features green hop flavors which soon give way to a refreshing apricot-like sweet-and-sour taste.

The harmonious tartness and delicate maltiness which comes from the Weyermann® Isaria 1924® malttype, make this a delightful spring and summer drink, which pairs well with salad or almost any cheese, as well as with cheesecake, sorbet and frozen yogurt.




Beer style

American Pale Ales are top-fermented, range in color from deep golden to light amber with white to beige head. A moderate malt aroma with low caramel notes is accompanied by a distinct hop aroma, with citrus and pome fruit-like and floral notes. These beers often have a long-lasting hop bitterness in the aftertaste.

Malt bill

Weyermann® Isaria 1924®	80.0 %
Weyermann® Spelt Malt	15.0 %
Weyermann® Melanoidin Malt	5.0 %

Brewing

Mash regime	Infusion: Mash in at 53°C (127°F) and rest für 15 min, heat up to 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 5 min, heat up to 72°C and rest for 15 min, mash out at 78°C.		
Beer parameters	Original gravity	1,051 SG	12,3 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.7 %	
Hop recommendation	Bitter Hop	Amarillo®	10 IBU at the beginning of boiling
	Aroma Hop	Amarillo®	5 IBU 20 min before end of boiling
	Aroma Hop	Amarillo®	5 IBU Whirlpool
	Aroma Hop	Hersbrucker	5 IBU Whirlpool
Bitter units		20 IBU	



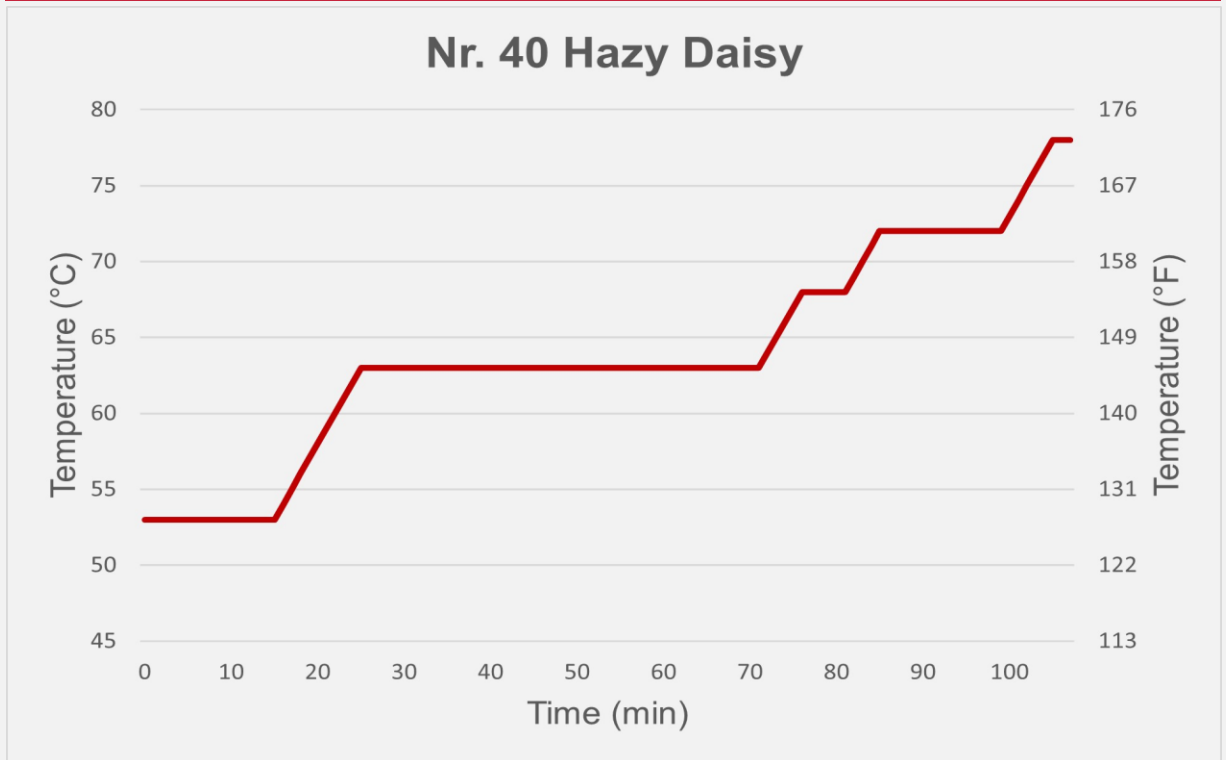
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Ingredients

Boiling time	60 minutes		
Special characteristics	8 kg/hl (330 oz/bbl) apricot purée info fermenter		
Yeast recommendation	Fermentis SafAle™ US-05	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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