



WEYERMANN® Nr. 41 Queen Of Wheat

Beer description

This sparkling, brilliantly golden, filtered, and effervescent wheat ale carries a white, delicate crown of foam. Above rises a fresh but subtle bouquet of clove and banana from the specialty yeast. A faint aroma of summer grains, stemming from pale wheat malt in the mash, adds complexity. The resulting mouthfeel is soft, velvety, and rounded, and transitions into a pleasant and harmonious finish. This highly drinkable, refreshing brew can be enjoyed anytime with Obatzter. At the dinner table, it pairs well with chicken or octopus salads, spicy, lemongrass-flavored Asian dishes, Spanish paella, and Greek gyros with rice.



Beer style

Crystal Wheat Beer is crystal clear, top-fermented, straw-blond to deep yellow in color, with white very firm and long-lasting head. They have a fruity banana scent, as well as clove and nutmeg aromas.

Malt bill

Weyermann® <i>Pale Wheat Malt</i>	55.0 %
Weyermann® <i>Munich Malt Type 1</i>	40.0 %
Weyermann® <i>Melanoidin Malt</i>	3.0 %
Weyermann® <i>Acidulated Malt</i>	2.0 %

Brewing

Mash regime	Infusion: Mash in at 53°C (127°F) and rest for 10 min, heat up to 63°C (145°F) and rest for 25 min, heat up to 72°C and rest for 15 min, mash out at 78°C.		
Beer parameters	Original gravity	1,048 SG	11,9 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Spalt Spalter	14 IBU at the beginning of boiling
	Aroma Hop	Hersbrucker	3 IBU at the end of boiling
Bitter units		17 IBU	



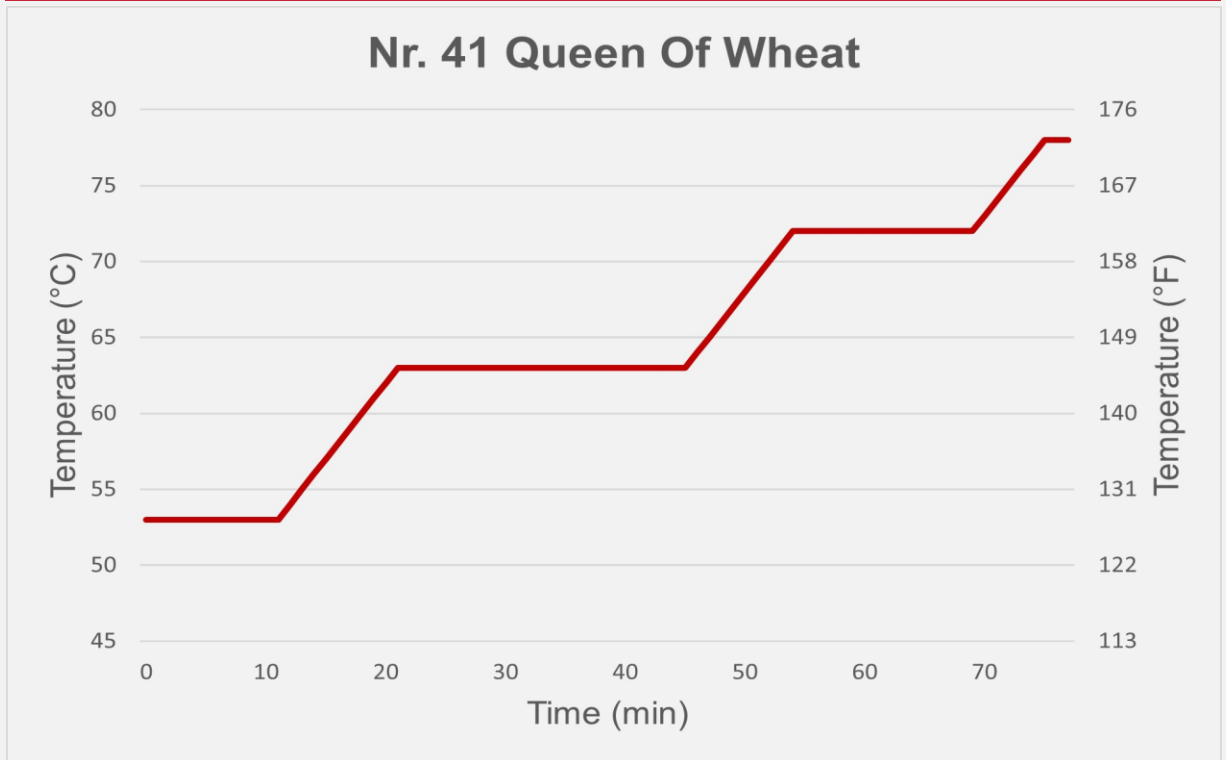
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ WB-06	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

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