



WEYERMANN® Nr. 42 Erntebier

WEYERMANN® SPECIALTY MALTS

Beer description

With the Weyermann® harvest beer we revive an almost forgotten, old brewing tradition. It was brewed to nourish and reward hard-working farmers and harvest workers during their strenuous work. The smell of the golden beer extends from an intense maltiness to fruity forest and strawberry notes. Despite the slightly lower alcohol content, it presents a pleasant full-bodied and a slim to medium body. The pleasant hop note, and the creamy mouthfeel turn this brew into a tasty and refreshing beer. No need to dilute your Pilsner into a shandy on a hot summer day. Enjoy a crisp pint without missing the alcohol. It is a wonderful companion to light dishes such as salad or chicken.




Beer style

Beers with a lower alcohol content can be top- or bottom-fermented. The fermentation can affect the alcohol. The other methods can remove the alcohol after the brewing.

Malt bill

Weyermann® Barke® Pilsner Malt	49.0 %
Weyermann® Vienna Malt	40.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® CARARED®	5.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Infusion: Mash in a 63°C (145°F) and rest for 20 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,031 SG	7,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	2.5 %	
Hop recommendation	Bitter Hop	Herkules	5 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Perle	5 IBU after 10 min of boiling
	Aroma Hop	Aurora	5 IBU at the end of boiling
Bitter units		15 IBU	



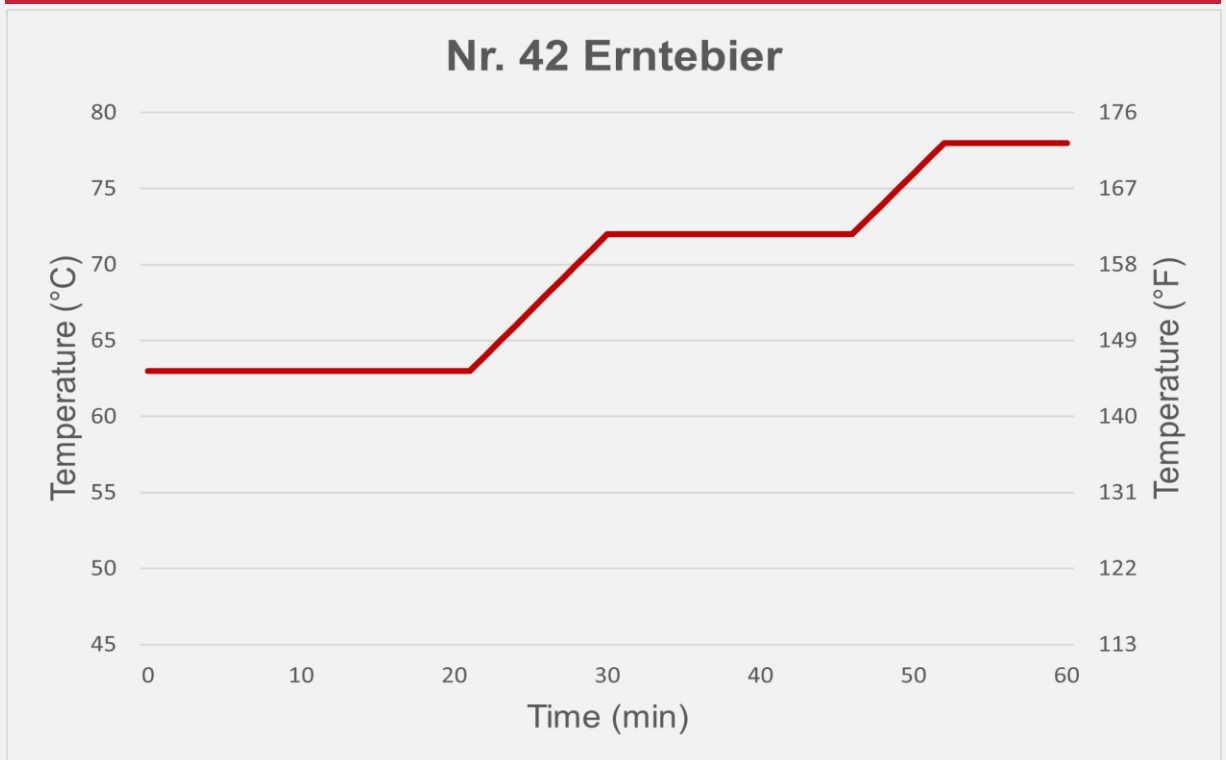
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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ S-33	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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