



WEYERMANN® Nr. 44 Ribisel Red

Beer description

On the palate, this highly effervescent fruit ale, with its dark red color, rose-colored head of foam. The fine malz body with aromas of toffee and chocolate hamonizes with a well-balanced blend of delicate acidity and mild bitterness. It emanates distinct aromas of ripe berries from a small amount of juice of red currants ("ribisel" in the Bavarian vernacular) added near the end of fermentation. With only 5.3 percent alcohol this ale is a truly refreshing summer quaff with a high degree of drinkability.

It goes ideally with game or a boiled brisket served with horseradish, as well as with fresh salads, especially when topped with baked Feta, Ricotta, Roquefort or Camembert along with tangy cranberries. This beer can also serve as a base for salad dressings or beer cocktails.




Beer style

Sour beers can be top or bottom fermented. The colour ranges from very light to reddish. It has low malt and barely noticeable hop notes. The acidity is present from start to finish, which harmonises softly with the malt notes. The added fruit is clearly recognisable.

Malt bill

| | |
|---------------------------------|--------|
| Weyermann® <i>Pale Ale Malt</i> | 87.0 % |
| Weyermann® <i>CARABELL®</i> | 10.0 % |
| Weyermann® <i>CARAAROMA®</i> | 3.0 % |

Brewing

| | | | |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|------------------------------------|
| Mash regime | Infusion: Mash in at 63°C (145°F) and rest for 40 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 | 2,3 - 2,8 volumes | 5,0 - 5,5 g/l |
| | Alcohol by volume | 5.3 % | |
| Hop recommendation | Bitter Hop | Cluster | 10 IBU at the beginning of boiling |
| | Aroma Hop | Cluster | 10 IBU after 50 min of boiling |
| | Aroma Hop | Cluster | 10 IBU Whirlpool |
| Bitter units |  | 30 IBU | |



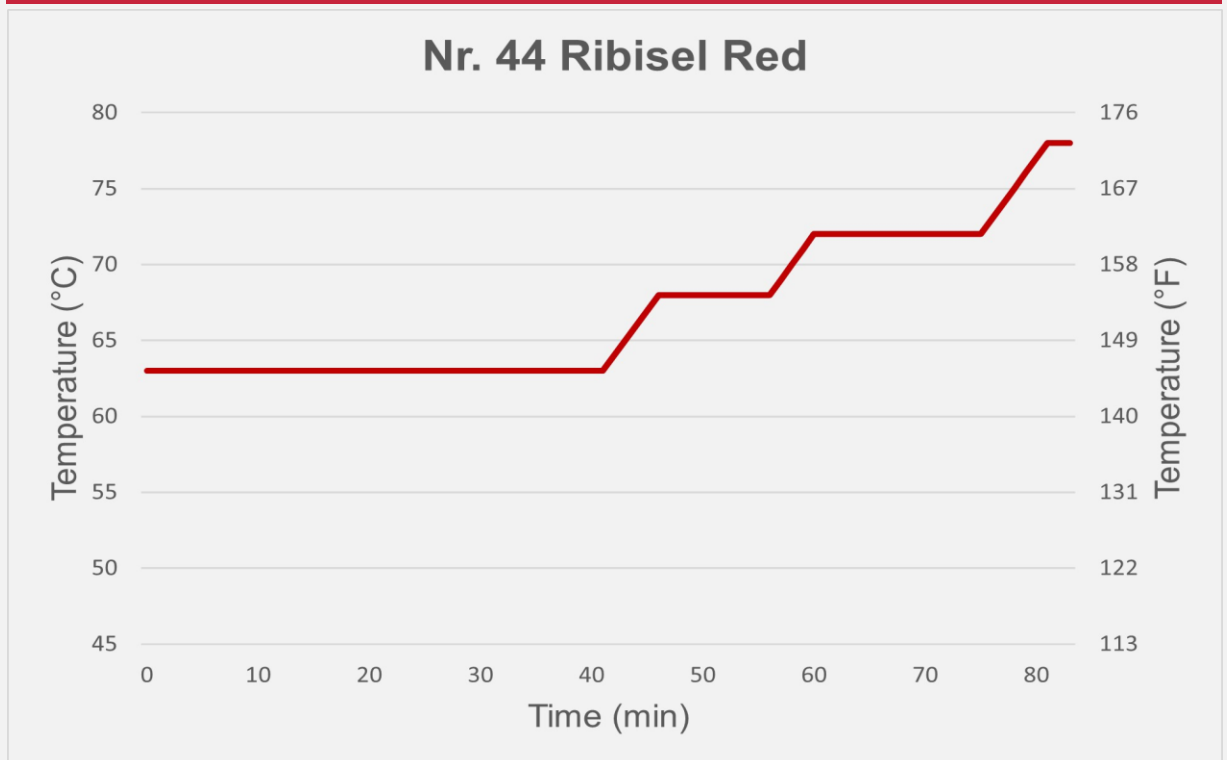
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WEYERMANN® SPECIALTY MALTS

Ingredients

| | | | |
|-------------------------|----------------------------------------------------------------------------|---------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | Currentjuice: addition of 2,0 kg/hl (82 oz/bb) to fermentation last 2 days | | |
| Yeast recommendation | Fermentis SafAle™ US-05 | top-fermented | |
| pH-value | Mash | 5,2 - 5,6 | |
| | Starting wort | 5,2 | |
| | 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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