



WEYERMANN® Nr. 45 Hopf's Dir Rein

WEYERMANN® SPECIALTY MALTS

Beer description

“Bitter” is on trend these days: from mild to dominant, with different accents of fruit, herbs, citrus, or even wood. On this spectrum, the "Hopf's Dir rein" pale ale skews in the direction of zesty-citrus, fruity, herbaceous, hay-like and green tea notes, balanced by harmonious contrasts of rich Munich and caramel malt aromas. This amalgam of tastes fits perfectly with the deep-orange honey color of the beer, which is crowned by a firm, creamy, white head of foam. The beer's bouquet impresses with a tropical mixture of passion fruit, lemon, mango, pineapple, lychee and apricot, framed by a tart green tea, lemongrass and bergamot profile. A subtle, pine-like and resinous hop aroma dominates the finish. This beer goes well with saffron risotto, chicken on fried noodles, scampi, and paella.




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® <i>Pale Ale Malt</i> | 75.0 % |
| Weyermann® <i>Pale Wheat Malt</i> | 10.0 % |
| Weyermann® <i>Munich Malt Type 1</i> | 10.0 % |
| Weyermann® <i>CARAAMBER®</i> | 5.0 % |

Brewing

| | | | |
|--------------------|---|-------------------|------------------------------------|
| Mash regime | Infusion: Mash in at 63°C (145°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,054 SG | 13,5 °P |
| | CO2-content | 2,5 - 3,0 volumes | 5,0 - 6,0 g/l |
| | Alcohol by volume | 5.8 % | |
| Hop recommendation | Bitter Hop | Nobility™ | 40 IBU at the beginning of boiling |
| | Aroma Hop | Idaho7™ | 10 IBU Whirlpool |
| | Aroma Hop | Nobility™ | 10 IBU Whirlpool |
| Bitter units |  | 60 IBU | |



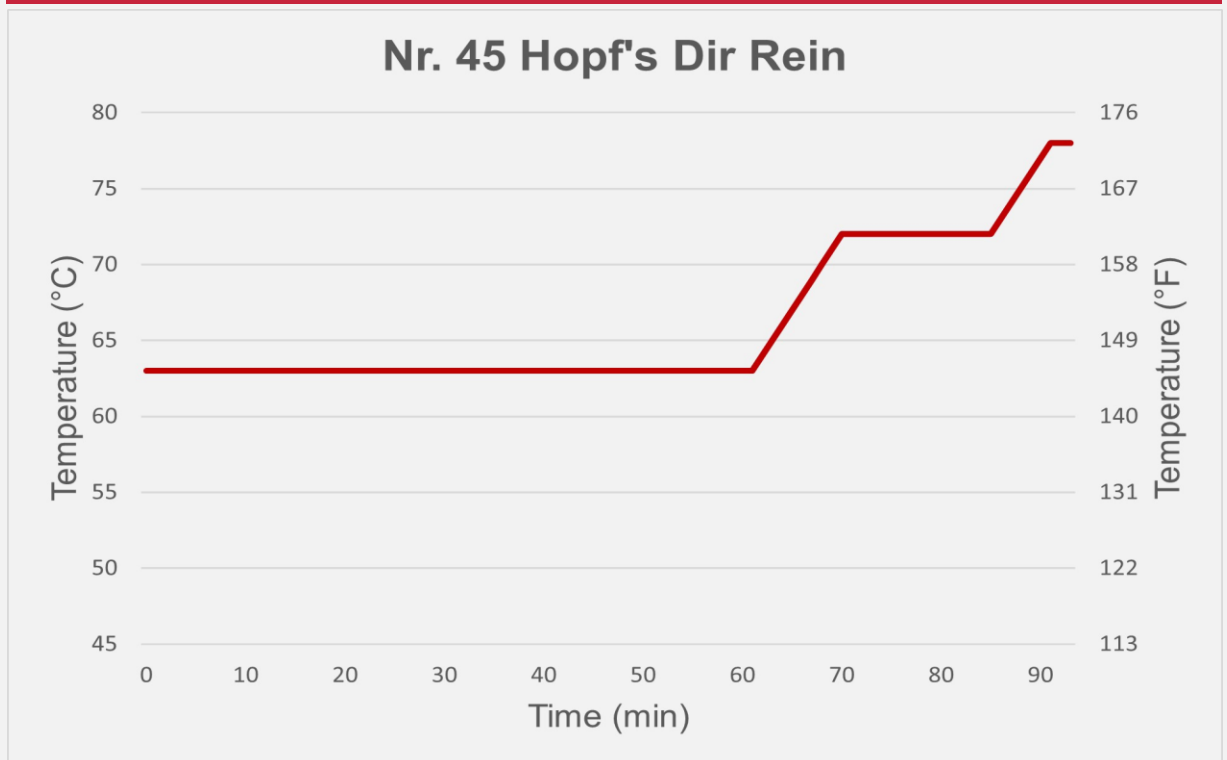
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Ingredients

| | | | |
|-------------------------|-------------------------|---------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | no special addition | | |
| 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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