



WEYERMANN® Nr. 47 Rudolf's Weizendoppelbock

Beer description

This orange-yellow wheat ale with its substantial 7.5 % alcohol has a sturdy, white head of foam. Above rises a fruity-aromatic bouquet of banana, clove, pomegranate, and a touch of mint. The body is creamy and chewy, with banana flavors supported by a faint background of cherry, honey, currant, and herbs. An indigenous American hop called Cluster contributes robust, but clean-tasting floral and spicy aromas for a harmonious balance between sweetness and bitterness. The result is a velvety, effervescent brew of great drinkability that percolates pleasantly over the palate for a refreshing, mild finish. This complex beer can stand up equally well to game, Thai curries and even rum-soaked, sugared pancakes topped with whipped cream.




Beer style

Top-fermented, pale Wheat Double Bocks are golden yellow with white, firm head. The bouquet is dominated by spices and fruity notes. The first impression on the palate is sweet, soft, creamy and full-bodied. The finish is extremely powerful and long-lasting.

Malt bill

Weyermann® Pilsner Malt	47.0 %
Weyermann® Pale Wheat Malt	47.0 %
Weyermann® CARAWHEAT®	6.0 %

Brewing

Mash regime	Infusion: Mash in at 35°C (95°F) and rest for 5 min, heat up to 45°C (113°F) and rest for 10 min, heat up to 62°C (144°F) and rest for 35 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,083 SG	20,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.5 %	
Hop recommendation	Bitter Hop	Cluster	15 IBU at the beginning of boiling
	Aroma Hop	Cluster	5 IBU Whirlpool
Bitter units	 20 IBU		

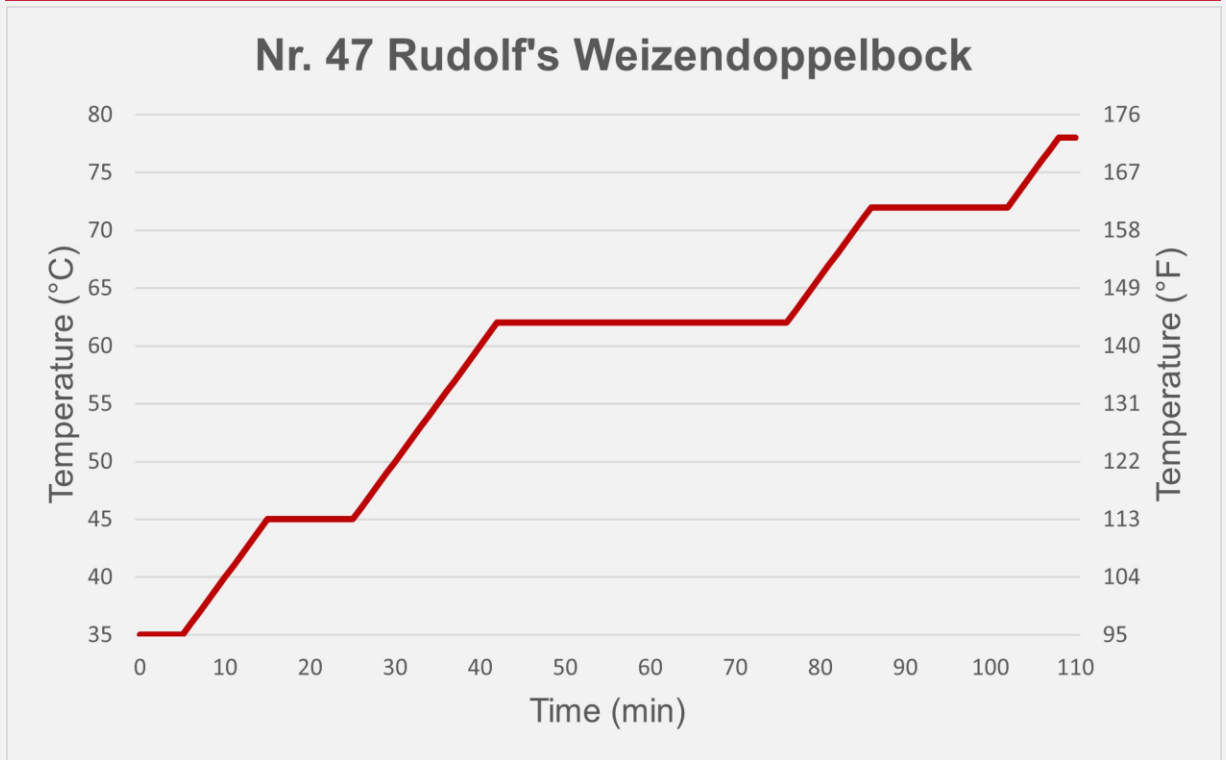


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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ T-58	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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