



# WEYERMANN® Nr. 49 Isaria 1924

WEYERMANN® SPECIALTY MALTS

## Beer description

This opalescent brew is a Zoigl, a classic Bavarian lager with a sheen of old gold and deep historical roots. Based on landraces of ancient lineage, it emanates a robust, yet fresh bouquet of hay and alpine meadows. Here, there is an exclusive new malt from Weyermann®: The Weyermann® Isaria 1924®, the first German brewing barleybreed, bred from two Lower Bavarian landraces, Danubia (released in 1912) and Bavaria (released in 1910). Today, Isaria 1924® gives this Zoigl a pronounced and full-bodied biscuit maltiness, which serves as a solid base for grassy-nutty, noble hop aromas from off-springs of German landrace cultivars. The rustic hop and malt notes reverberate well into a long finish. Pair it with medallion of veal, strudel filled with a quark or cream cheese filling, yeast dough dumplings, cold cuts, or a delicious cheese plate.



## Beer style

Zoigl beers are bottom-fermented beers ranging from light to amber in colour. They have their origins in medieval Franconian homebrews. It is malty with a pleasantly noticeable hop note. Zoigl beers are more carbonated than Kellerbier and therefore have a refreshing effect.

## Malt bill

Weyermann® Isaria 1924®	80.0 %
Weyermann® Vienna Malt	8.0 %
Weyermann® Munich Malt Type 1	7.0 %
Weyermann® CARARED®	3.0 %
Weyermann® CARAMUNICH® Type 1	2.0 %

## Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 5 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,052 SG	13,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Diamant	20 IBU at the beginning of boiling
	Aroma Hop	Tango	5 IBU 5 min before end of boiling
	Aroma Hop	Aurum	2 IBU Whirlpool
Bitter units		27 IBU	



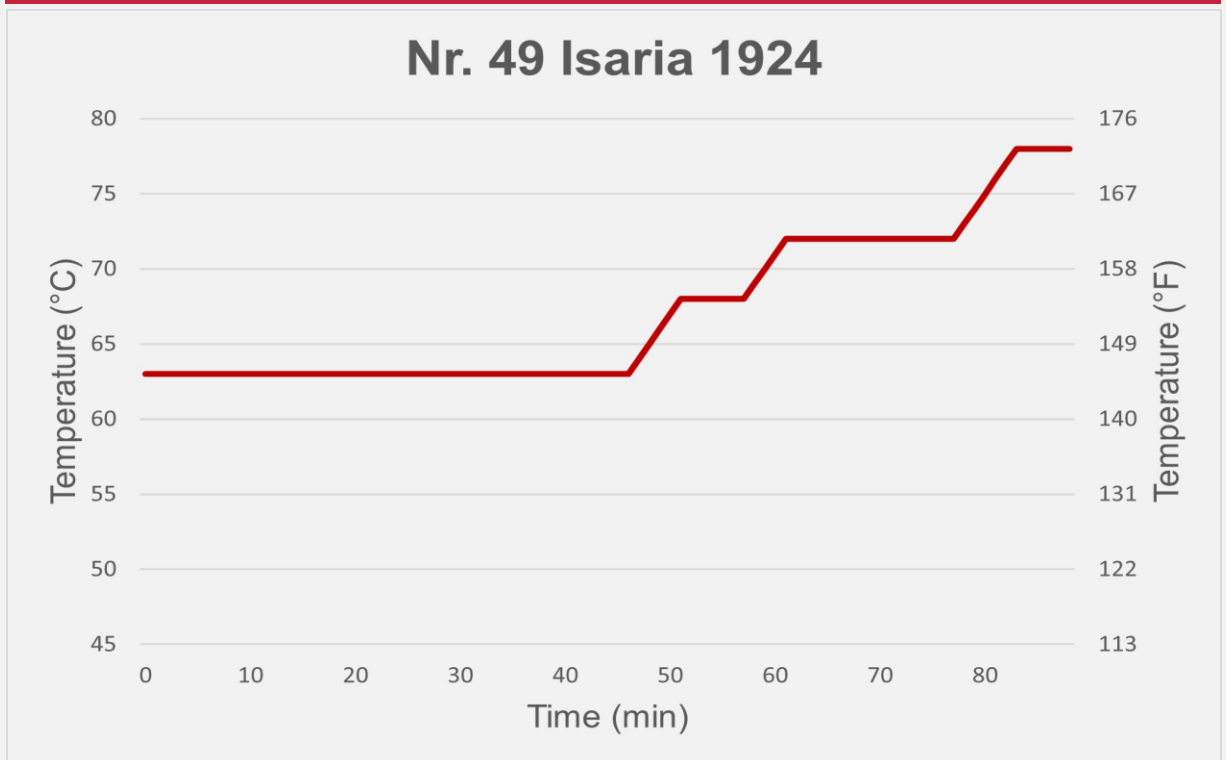
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## Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-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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