



## WEYERMANN® Nr. 50 Smoky Pale

### Beer description

This deep-golden, effervescent Pale Ale uniquely combines, from start to finish, with notes of Weyermann® beech-smoked barley malt and fruity notes from a lemony hop of Japanese origin, as well as several additions of hops with grapefruit, tangerine, and citrus character. Thus, strong grapefruit, bacon, apricot, basil, and green apple aromas come together above the brew's creamy head to form an appetizing bouquet. On the palate, the beer's mouthfeel is soft and honey-like with a harmonious balance of intense smokiness and fruitiness, which gives way to a pronounced bitterness in the finish. This characterful ale is the perfect complement to equally characterful foods, such as risotto or paella, as well as BBQ ribs, pulled pork, salmon and shrimps.



### 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 some fruit-like and floral notes. These beers often have a long-lasting hop bitterness in the aftertaste.

### Malt bill

Weyermann® <i>Beech Smoked Barley Malt</i>	40.0 %
Weyermann® <i>Pale Ale Malt</i>	30.0 %
Weyermann® <i>Munich Malt Type 1</i>	20.0 %
Weyermann® <i>Pale Wheat Malt</i>	10.0 %

### 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	1,053 SG	13,9 °P
	CO <sub>2</sub> -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.0 %	
Hop recommendation	Bitter Hop	Warrior®	40 IBU at the beginning of boiling
	Aroma Hop	Sorachi Ace	5 IBU Whirlpool
	Aroma Hop	Galena	5 IBU Whirlpool
Bitter units		50 IBU	



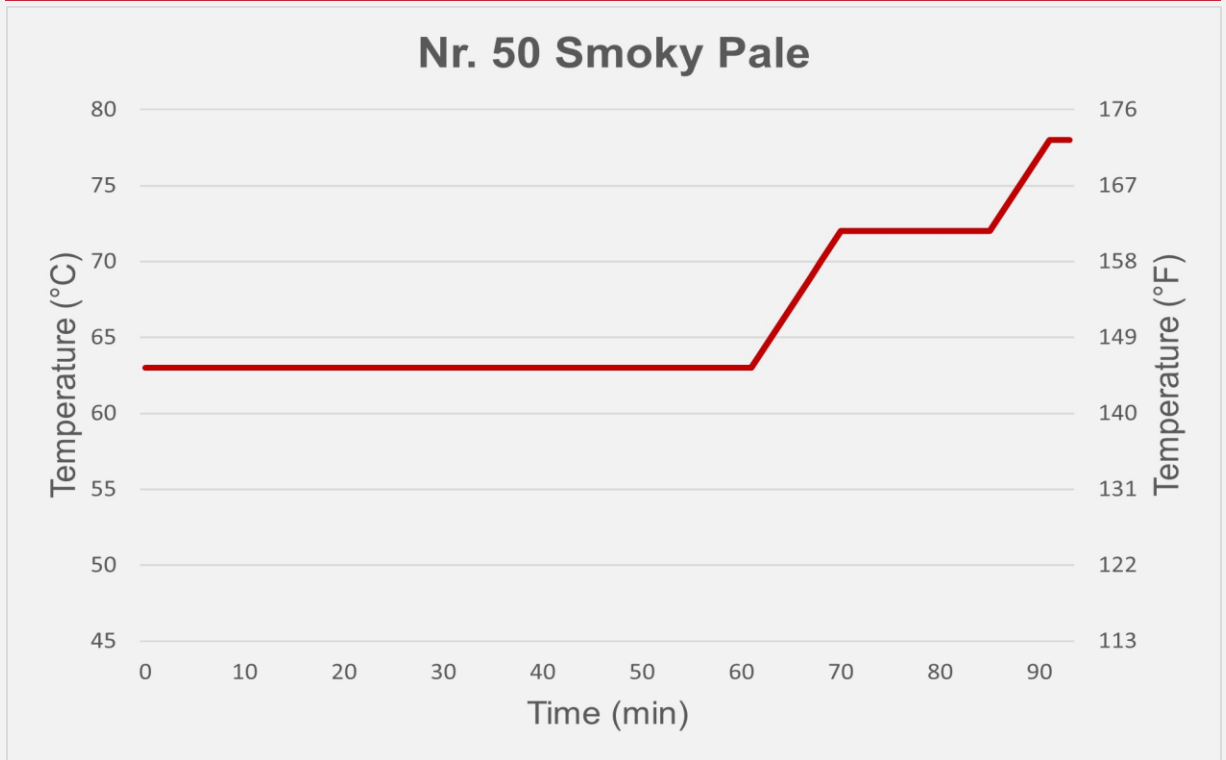
## WEYERMANN® Nr. 50 Smoky Pale

WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	Dryhopped for 5 days, during storing. 75 g/hl (4,3 oz/bbl) of Cascade and Idaho7™ of each		
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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