



WEYERMANN® Nr. 51 Estate Hop Harvest Ale

Beer description

The Weyermann® Pilot Brewery makes this proprietary, amber-colored, wet-hopped ale only once a year. It is flavored with whole hop cones that are grown in our Weyermann® hop garden. The fresh and unprocessed cones are added to the brew only a few hours after they have been plucked off the vines. The spicy, fruity, floral aromas of these hops balance well with Weyermann® caramel malts. The result is an ale of light to medium body with a mélange of flavors ranging from tropical fruit, to gooseberry, to wild-flower honey, to pine needles.

An ideal food pairing for this ale is franconian supper.




Beer style

In green hop beer, also called wet hop beer, the hops are added fresh and undried - ideally directly after harvesting. The beer styles can therefore vary from lager, pilsner to ale. They are characterised by the fresh use of the green hops, which range from herbaceous to fruity.

Malt bill

Weyermann® Pilsner Malt	80.0 %
Weyermann® Munich Malt Type 1	10.0 %
Weyermann® CARAPILS®/CARAFOAM®	5.0 %
Weyermann® Beech Smoked Barley Malt	3.0 %
Weyermann® CARABELGE®	2.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°C).		
Beer parameters	Original gravity	1,051 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Hallertauer Mittelfrüh	5 IBU first wort hopping
	Bitter Hop	Herkules cone	20 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	5 IBU Whirlpool
Bitter units		30 IBU	



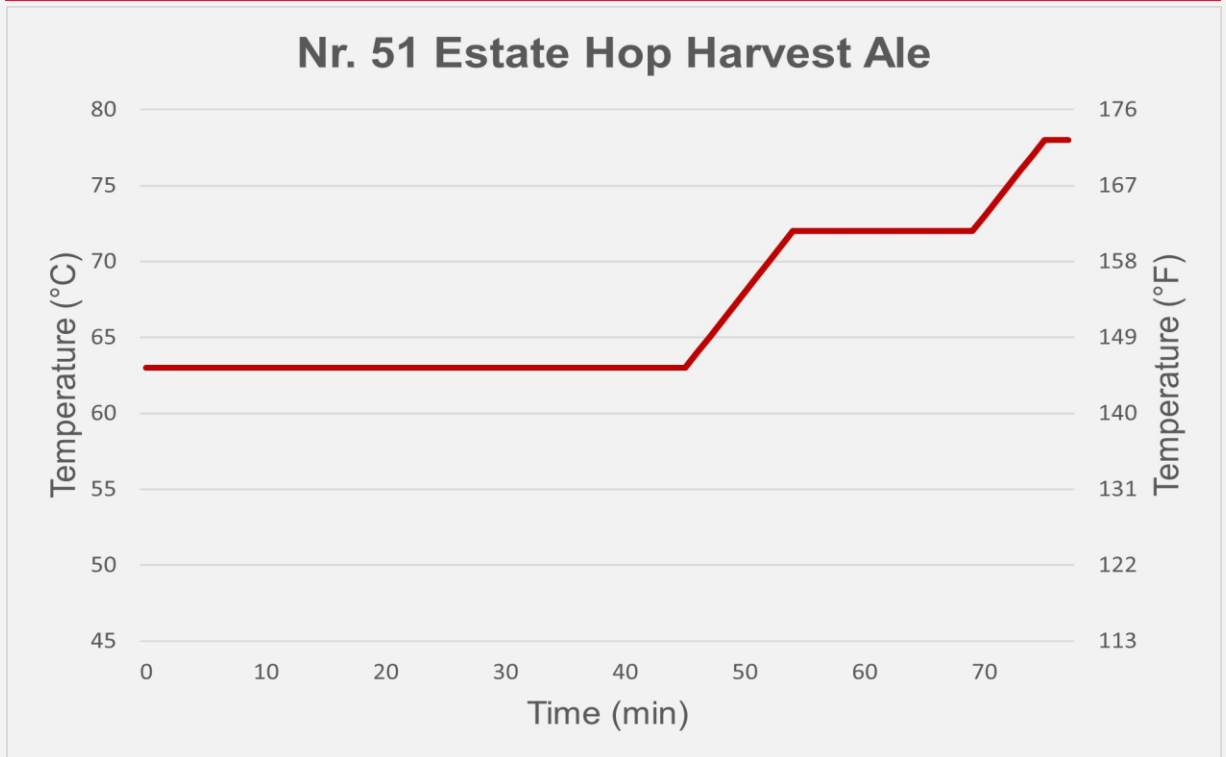
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WEYERMANN® SPECIALTY MALTS

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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