



## WEYERMANN® Nr. 53 Brut Like Me

### Beer description

“Brut”, the French word for dry, is probably best known as a descriptor for Champagne. In beer, dryness means there must be next to no residual sugar left after fermentation. This golden-yellow, 7-percent-strong, Brut IPA is just such an example. In the nose, it starts with a fruity, mildly phenolic bouquet of mango, pineapple, kiwi, and white wine. The body is slender, and the taste, viniferous. It then quickly transitions into a long finish dominated by a pronounced and classic IPA bitterness with complex, mostly hop-derived aromas of gooseberry and grapefruit. Reminiscent of a palate-cleansing dry Champagne, this beer goes well with boiled or grilled lobster; buttery French brie coated with walnuts; or a rich and creamy Quiche Lorraine.




### Beer style

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. Besides the dominant aroma hops, a lean, dry, brut-like malt body is typical of the style. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPA's have a long-lasting aftertaste.

### Malt bill

Weyermann® Barke® Pilsner Malt	60.0 %
Weyermann® Pale Wheat Malt	20.0 %
Weyermann® CARAHELL®	20.0 %

### Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 20 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
	CO <sub>2</sub> -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.0 %	
Hop recommendation	Bitter Hop	Cascade	30 IBU at the beginning of boiling
	Aroma Hop	Cascade	5 IBU Whirlpool
	Aroma Hop	Chinook	5 IBU Whirlpool
Bitter units		40 IBU	



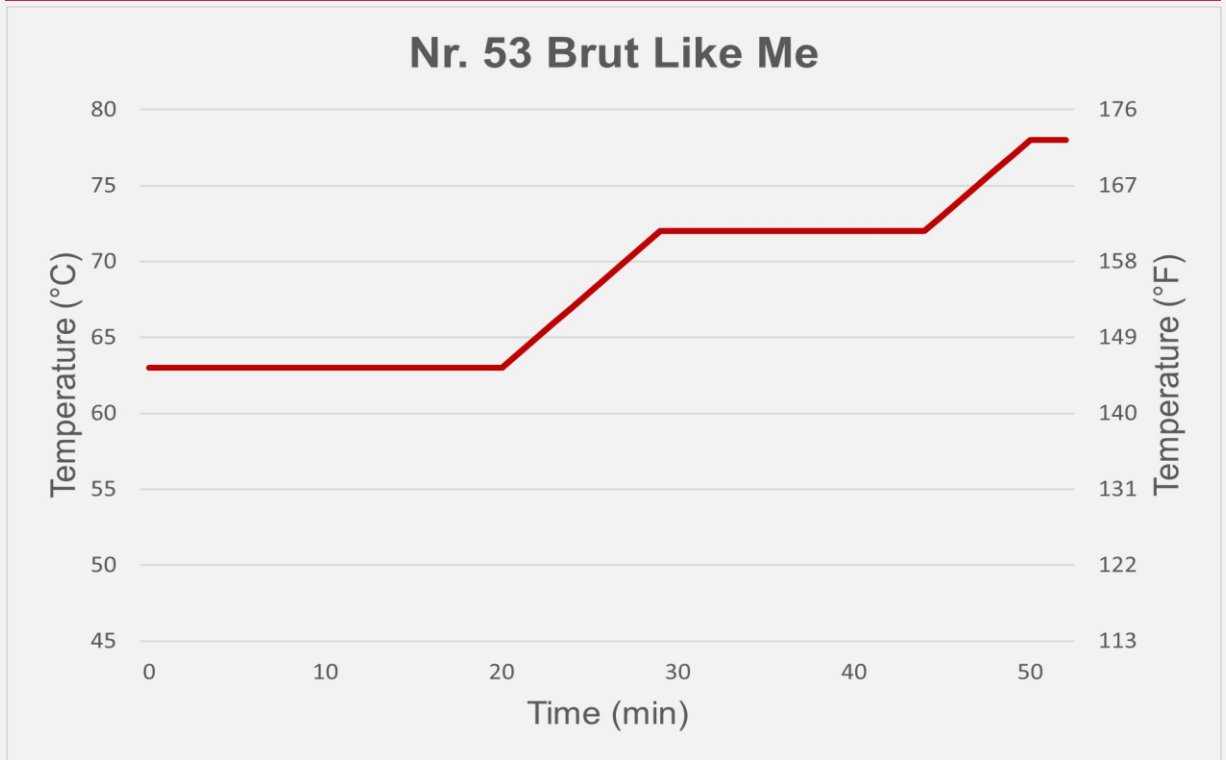
# WEYERMANN® Nr. 53 Brut Like Me

WEYERMANN® SPECIALTY MALTS

## Ingredients

Boiling time	60 minutes		
Special characteristics	Dryhopped for 5 days, during storing. 150 g/hl (6,21 oz/bbl) of Cluster and Galena of each		
Yeast recommendation	Fermentis SafAle™ HA-18	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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