



WEYERMANN® Nr. 54 Ick bin Himbeere

Beer description

True to its "fruity" (Himbeere is German for Raspberry) name, this summery drink, Berliner Weisse-style, features refreshing, mildly sour, summery components. With its 3.8% alcohol and the appealing pink crown of foam, it is wonderfully suitable as an aperitif. The mash of Premium Pilsner Malt is augmented by small portions of CARAHELL® and creamy wheat malt, all supported by Callista, a hop packed with etheric red grapefruit and raspberry aromatics. In the lagering tank, the brew receives an addition of puréed fresh raspberries, resulting in a soft, rounded mouthfeel and a crisp, dry finish. Served solo, this ale is a satisfying, low-alcohol aperitif that pairs well with assorted cheeses, a Wiener Schnitzel, a Cordon Bleu, or such sweet deserts as strawberry or raspberry tiramisu. It can also be a great base for a summer cocktail!




Beer style

Berliner Weisse is a top-fermented, sparkling and straw yellow to dark yellow beer. The fizzy beverage has a flowery-fruity taste and a slight sweetness can counteract the acid character. The hop is very low to absent. A spicy bouquet can contribute to the low malt character.

Malt bill

Weyermann® Premium Pilsner Malt	76.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Pale Wheat Malt	10.0 %
Weyermann® Acidulated Malt	4.0 %

Brewing

Mash regime	Malt bill basend on 7 °P (1,040 SG). Infusion: Mash in at 62°C (144°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	1,041 SG	10,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	3.8 %	
Hop recommendation	Aroma Hop	Callista	5 IBU Whirlpool
	Bitter Hop	Callista	10 IBU at the beginning of boiling
Bitter units		15 IBU	



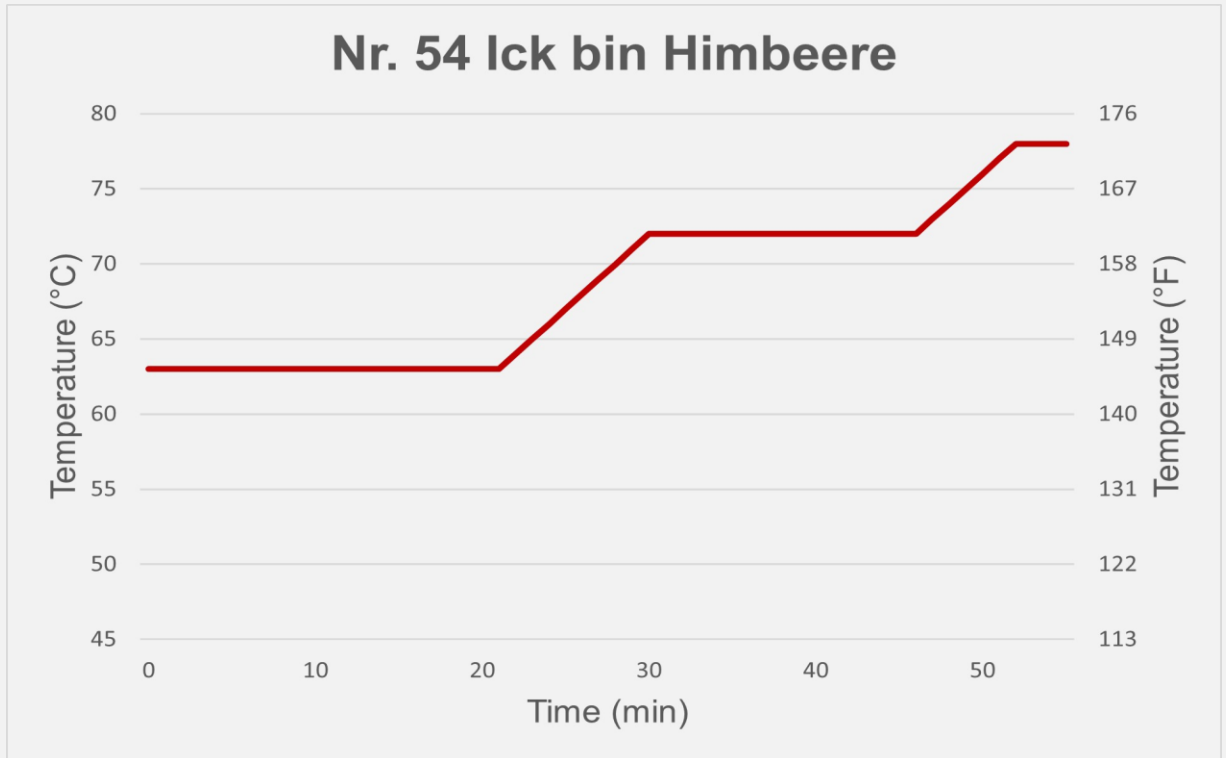
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Raspberry addition: 10 kg/hl (410 oz/bbl) beer to storage tank Weyermann® Sour wort extract addition: 3 kg/hl (120 oz/bbl) wort, to lower pH to 3,8		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	3,8	
	Finished beer	3,6	

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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg