



# WEYERMANN® Nr. 55 Orange Summer

WEYERMANN® SPECIALTY MALTS

## Beer description

Adding orange peel to an ale made from a mash of barley and wheat is a traditional Belgian practice, epitomized by the classic, slightly turbid, and very refreshing Witbier/Bière blanche beer style from Flanders. The Weyermann® adaptation of this old technique is the soft, orange-colored, mildly sweet, 4.5-percent No. 55 Orange Summer, with dominant orange aromas and flavors from start to finish. It is made from Weyermann® barley, caramel and wheat malts. On the palate, this well-carbonated brew is velvety-smooth with just a hint of malty toffee. Drink it well-chilled by itself as an aperitif or as an accompaniment to Risotto, a summer salad with fruit, vanilla ice cream or cheesecake topped with mandarin slices.




## Beer style

Wit Beer is top-fermented, light yellow with white, firm and long-lasting head. These beers are spiced with coriander, orange peel and other ingredients. Grassy, green aromas are common. Aromas of banana and pineapple are recognizable. Hop aroma can be slightly noticeable.

## Malt bill

Weyermann® Pilsner Malt	71.0 %
Weyermann® Pale Wheat Malt	18.0 %
Weyermann® CARAPILS®/CARAFOAM®	5.0 %
Weyermann® Acidulated Malt	2.0 %
Weyermann® CARAAROMA®	2.0 %
Weyermann® Melanoidin Malt	2.0 %

## Brewing

Mash regime	Infusion: Mash in at 62°C (144°F) and rest for 30 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,054 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.5 %	
Hop recommendation	Bitter Hop	Perle	15 IBU at the beginning of boiling
	Aroma Hop	Columbus	5 IBU 10 min before end of boiling
Bitter units		20 IBU	



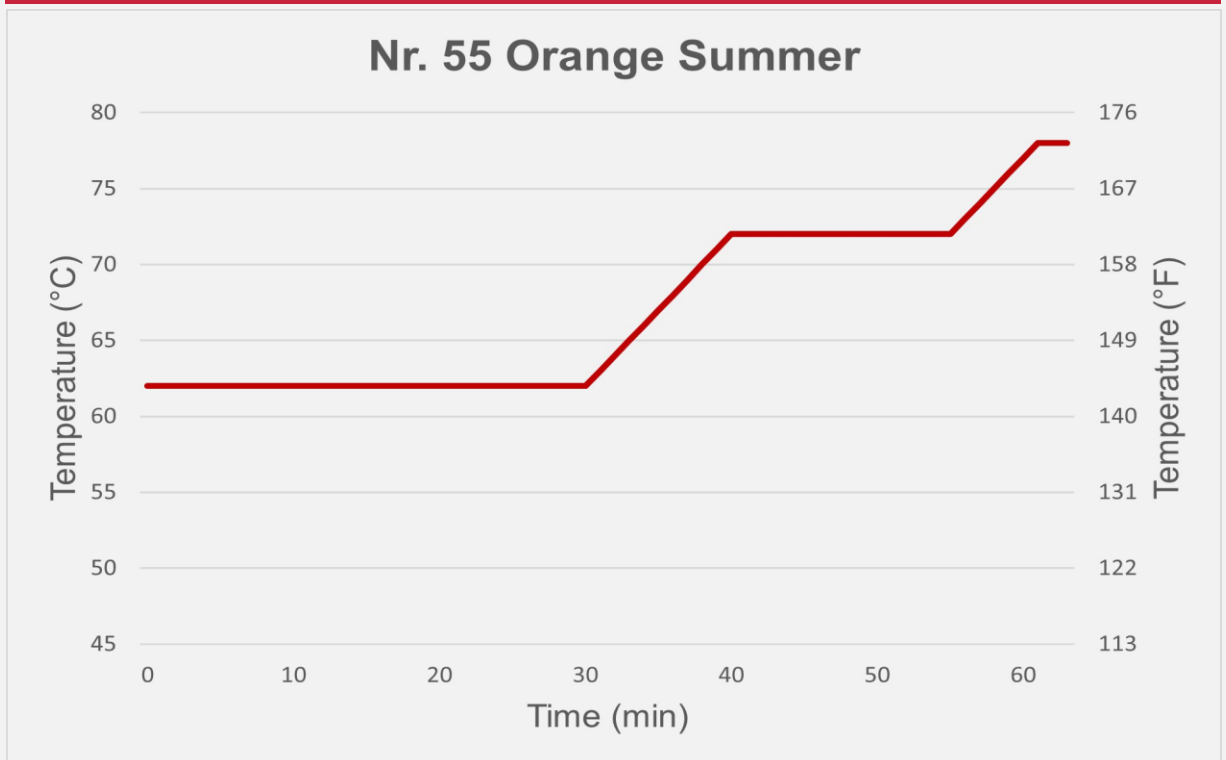
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### Ingredients

Boiling time	60 minutes		
Special characteristics	Orangepeel addition: 300 g/hl (12,42 oz/bbl) 10 minutes to boil		
Yeast recommendation	Fermentis SafAle™ S-33	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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