



WEYERMANN® Nr. 56 Rhabarbara

WEYERMANN® SPECIALTY MALTS

Beer description

Gose is a medieval, partially wheat-based, unfiltered ale traditionally spiced with salt and coriander. The Weyermann® adaptation of this style acquires its harmonious tartness from the addition of Weyermann® sour malt extract in the wort, and rhubarb.

The result is a golden-yellow, tangy refresher topped with white foam. While puckery citrus flavors of rhubarb dominate upfront, sweet and floral-lemony notes of coriander rise in the middle, and a salty bitterness lingers into the finish. This complex brew is a versatile culinary companion and natural complement to Caesar or seafood salads, spicy Indian dishes, creamy cheeses served with cranberries or strawberry cream rolls.




Beer style

Gose is traditional, top-fermented beer that is spiced with salt and coriander. The color is light yellow, sometimes with golden reflections. The head of Gose is snow white and very stable. The overall aroma impression is dominated by citrus, apple, exotic fruits and coriander. Hop aromas and bitterness are in the background, thought present.

Malt bill

Weyermann® Premium Pilsner Malt	60.0 %
Weyermann® Pale Ale Malt	13.0 %
Weyermann® Pale Wheat Malt	10.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Acidulated Malt	7.0 %

Brewing

Mash regime	Malt bill based on 9 °P (1.036SG) Infusion: Mash in at 63°C (145°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	1,046 SG	11,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.4 %	
Hop recommendation	Bitter Hop	Callista	10 IBU at the beginning of boiling
	Aroma Hop	Callista	5 IBU at the end of boiling
Bitter units		15 IBU	



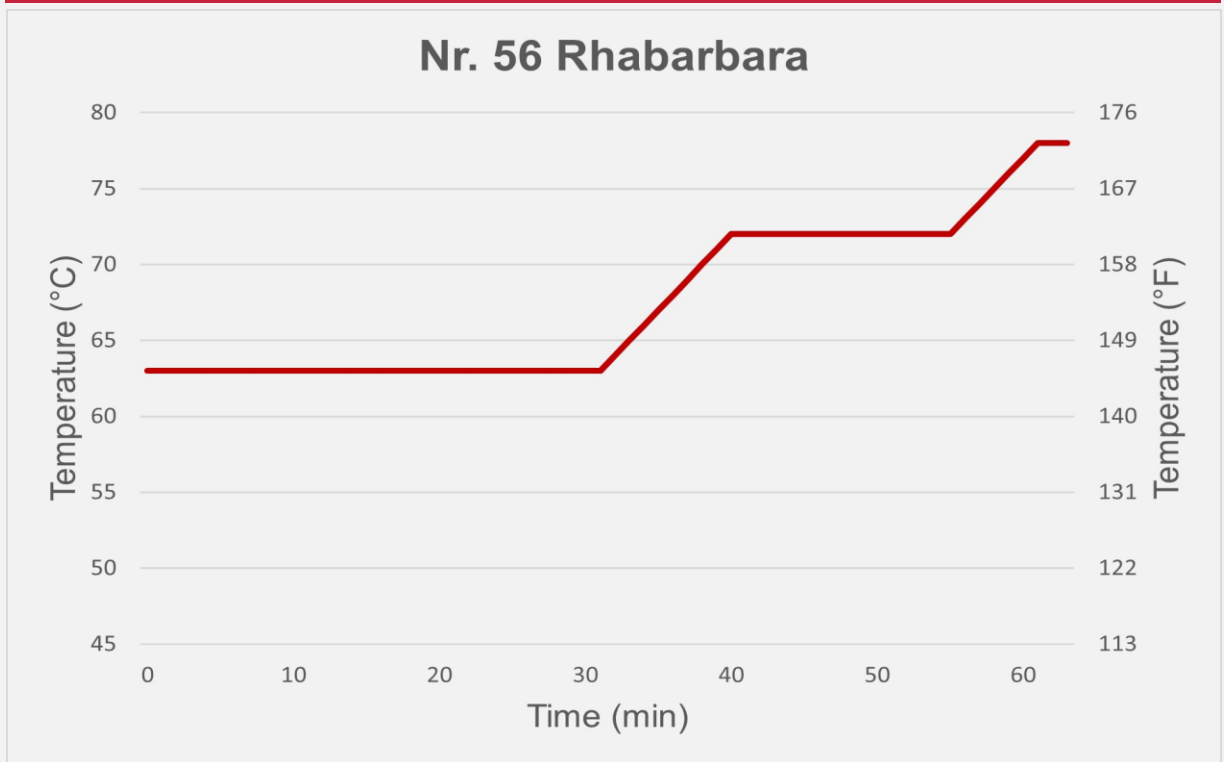
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Ingredients

Boiling time	60 minutes		
Special characteristics	Spice addition (5 minutes before end of boil): 50 g/hl (2,07 oz/bbl) salt, 50 g/hl (2,07 oz/bbl) coriander Into storage tank: 7,5 kg/hl (307,5 oz/bbl) rhubarbjuice Weyermann® Sour wort extract: 2,5 kg/hl (103,5 oz/bbl), addition 5 minutes before end of boil, to pH 3,6		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	3,6	
	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

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