



WEYERMANN® Nr. 58 Amarone Mio

Beer description

This individual, golden Bockbier interpretation is a unique blending of a strong lager with Mediterranean sweet and bitter aromatics. Its base malt, Weyermann® Eraclea Pilsner Malt, is from barley grown in the province of Friuli-Venezia Giulia in north-eastern Italy. Its pleasantly bitter and mellow hop aromas come from Slovenia to the east. Its red-berry, spice, and barrique flavors come from four months of barrel aging in Amarone-casks that once held Amarone, a robust, dry, red wine from Veneto. The result is a full-bodied beer with a complex bouquet of red wine, woody vanilla, sour cherries, and bitter almonds. On the palate, the beer is bitter-sweet with notes of berries, honey, caramel, clove, and cinnamon. Pair this beer with game, risotto or almond pastries.




Beer style

Pale Bock Beer is bottom-fermented, light yellow to light amber colored, form a sturdy white head. Their bouquet is dominated by malt, with subtle hints of hops. Spicy notes may be found besides exotic fruits. The finish is moderately bitter and sweet.

Malt bill

Weyermann® Eraclea Pilsner Malt	82.0 %
Weyermann® CARAPILS®/CARAFOAM®	10.0 %
Weyermann® CARARED®	5.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162 °F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,071 SG	17,1 °P
	CO2-content	2,3 - 2,8 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.0 %	
Hop recommendation	Bitter Hop	Aurora	25 IBU at the beginning of boiling
	Aroma Hop	Bobek	10 IBU 10 min before end of boiling
Bitter units			35 IBU



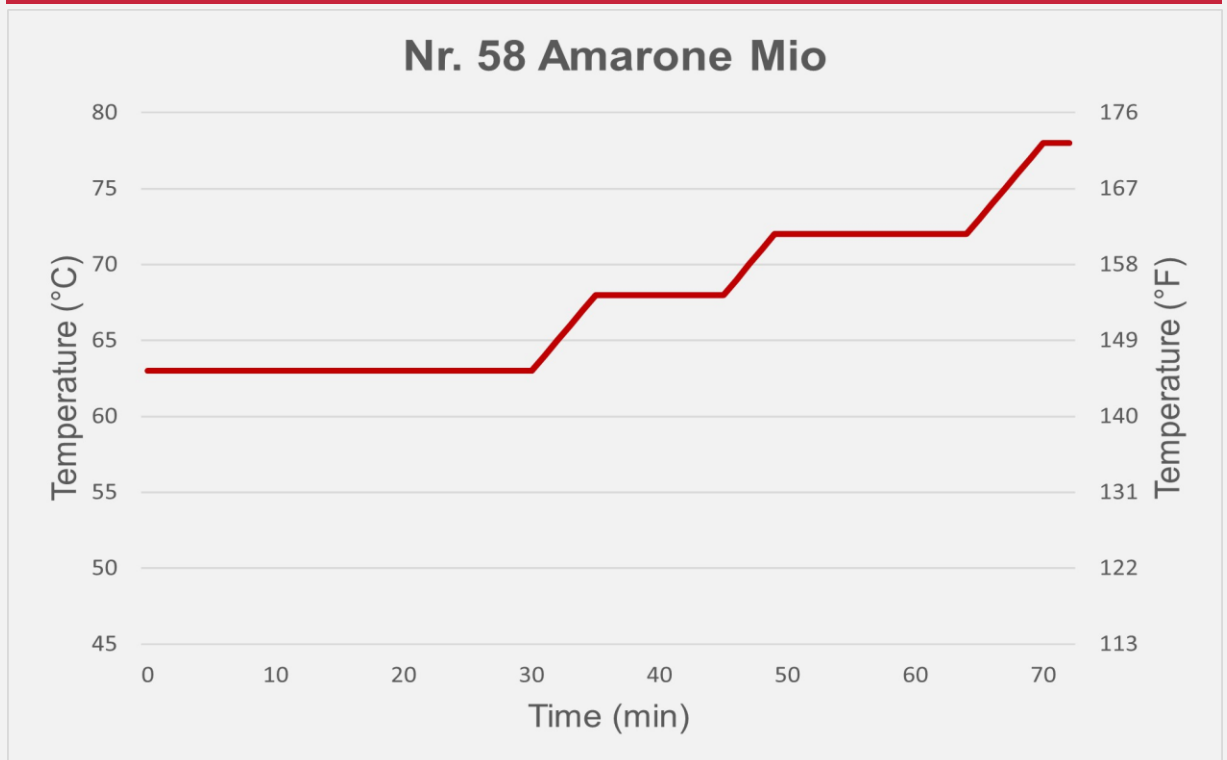
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Barrel Aging: 4 months into a Amarone barrel		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-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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