



WEYERMANN® Nr. 62 Bayernkönig Weisse

Beer description

A classic Bavarian Weissbier (Hefeweizen), this deep-orange and yeast-turbid wheat ale with its majestic crown of foam is named for its predominant malt, Bayernkönig ("King of Bavaria"). Released in 1918, this malt is one of the most famous Bavarian heirloom soft winter wheat varieties. The brew's bouquet is dominated by yeast-derived, intensely fruity, and phenolic aromas of banana and clove. On the palate, the beer cajoles the senses with a velvety, creamy texture, as well as a pleasant, caramel-like maltiness, which transitions into a mild and refreshing residual acidity in the finish. Because of its substantial and rich body, this ale goes well with such traditional Bavarian fare as roast pork, Weisswurst, buttery cheeses, hearty salads, steamy noodles, or creamy desserts.



Beer style

Pale Wheat Beer is top-fermented, light yellow to light amber in color with white, fine-pored, long-lasting head. Very typical aromas for pale Wheat Beers include banana, citrus fruit, apple and clove. A fruity sweetness may appear initially, but it quickly fades due to the beer's effervescence and the tart taste. The hops have little to no effect on the flavor.

Malt bill

Weyermann® <i>Pale Wheat Malt</i>	50.0 %
Weyermann® <i>Vienna Malt</i>	37.0 %
Weyermann® <i>CARAHELL®</i>	5.0 %
Weyermann® <i>Melanoidin Malt</i>	5.0 %
Weyermann® <i>CARAWHEAT®</i>	3.0 %

Brewing

Mash regime	Infusion: mash in at 40°C (104°F), heat up to 53°C (127°F) and rest for 5 min, heat up to 63°C (145°F) and rest for 25 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,055 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.5 %	
Hop recommendation	Bitter Hop	Magnum	15 IBU at the beginning of boiling
	Aroma Hop	Tradition	3 IBU 10 min before end of boiling
Bitter units			18 IBU



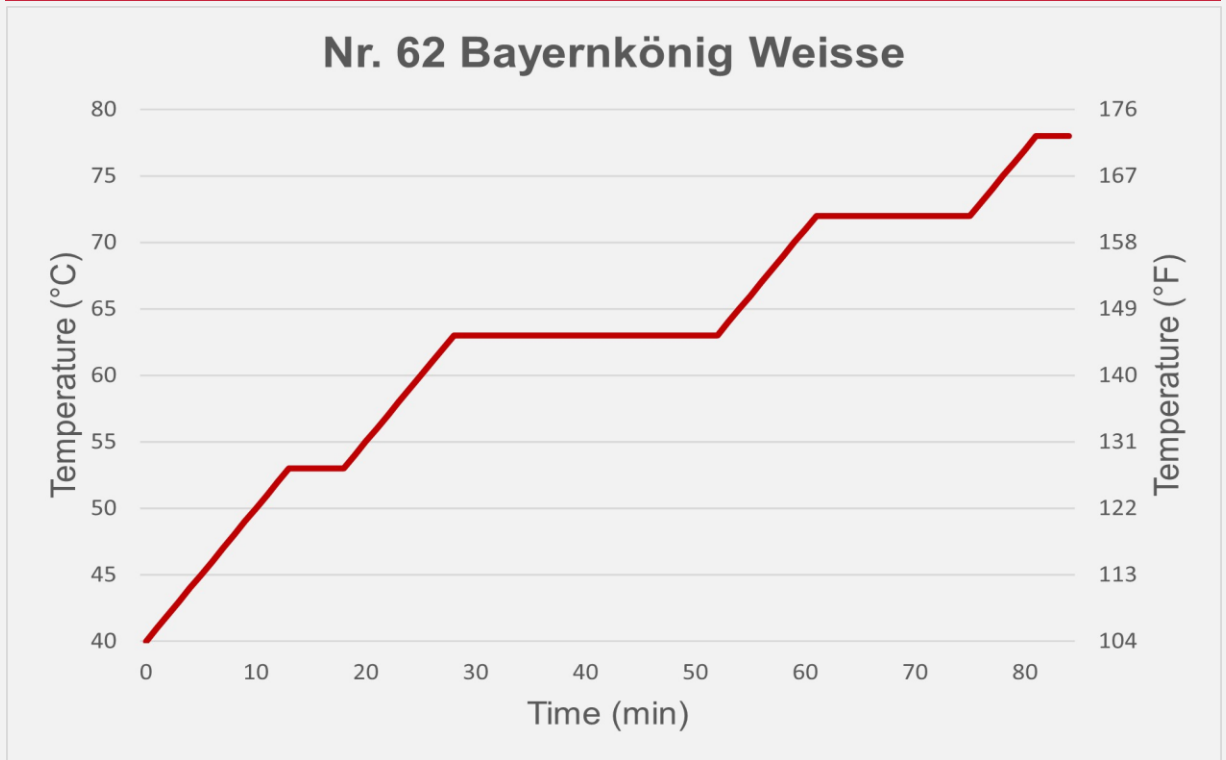
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ T-58	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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