



## WEYERMANN® Nr. 63 Ick bin ein Berliner

WEYERMANN® SPECIALTY MALTS

### Beer description

Our Berliner Weisse style embodies everything a summer beer should have: It is light, pleasantly sparkling and refreshingly light. Both in the aroma and with the first sip, one experiences fruity notes of physalis and gooseberry, as well as yogurt-like nuances. Upon tasting our Berliner Weisse style, the refreshing acidity that is typical of the beer style energizes the palate. The harmonious interaction of the different aspects of this beer, such as the soft mouthfeel and the wonderful perlage, creates a drinking experience like none other. This traditional German beer style goes perfectly with Ziebeleskäs, mediterranean dishes, poultry and white fish.




### 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® Extra Pale Premium Pilsner Malt	71.0 %
Weyermann® Pale Wheat Malt	12.0 %
Weyermann® Acidulated Malt	10.0 %
Weyermann® CARAHELL®	7.0 %

### Brewing

Mash regime	malt bill based on 6 °P (1,024 SG). Infusion: Mash in at 63°C (145°F) and rest for 40 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	1,036 SG	9,1 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	3.8 %	
Hop recommendation	Bitter Hop	Hallertauer Mittelfrüh	6 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	6 IBU at the end of boiling
Bitter units		12 IBU	



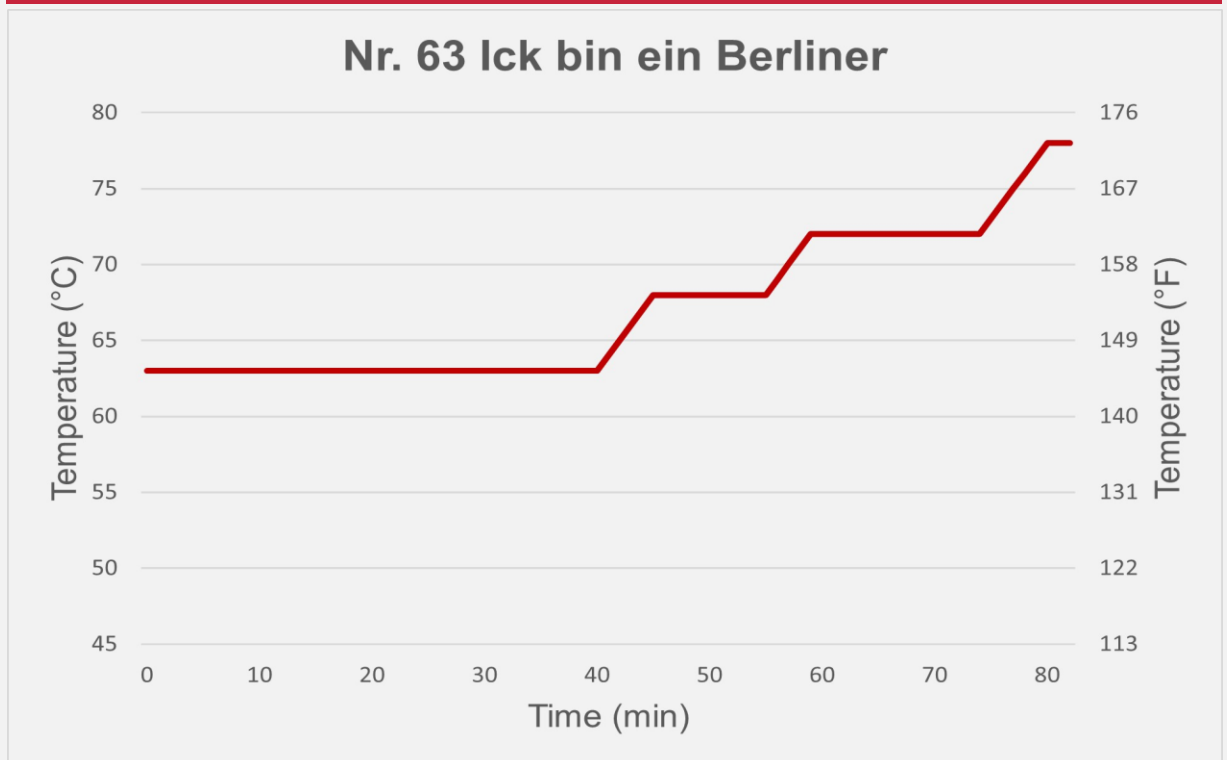
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### Ingredients

Boiling time	60 minutes		
Special characteristics	Add 4,5 kg/hl (186 oz/bbl) Weyermann® Sour Wort during hop boiling to adjust the pH-value and the original gravity		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	< 3,8	
	Finished beer	< 3,7	

### 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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