



WEYERMANN® Nr. 65 Heirloom Pioneer Thomas

WEYERMANN® SPECIALTY MALTS

Beer description

This Festbier unmistakably reflects our boss, that we all know and love. Named Weyermann No. 65 Heirloom Pioneer Thomas in honor of his 65th birthday. It is golden like his heart, clear and brilliant like his mind, and topped with an impressive crown of foam, above which rises a malty-herbal aroma, fresh like a green apple, just like Thomas' innovations. The foundation of Isaria 1924® base malt provides the depth and substance needed for a full-bodied taste that meets even the most exacting expectations. The balanced finish is carried by a noble hop profile with mildly tart undertones, as well as a subtle hint of rustic forest honey sweetness. Overall, this well-matured and elegant beer with its memorable reverberations leaves an unforgettable impression.

Enjoy this outstanding brew in combination with grilled chicken, fine salted redish and pretzel or to your Bavarian tidbits of plates with light meals.




Beer style

Märzen is a bottom-fermented, pale to amber-colored beer with a malty taste and an alcohol content of usually 5-6% ABV; it was originally brewed in March because in earlier times brewing was not allowed between April 23th (Georgi) and September 29th (Michaeli). Hops play a minor role in this beer style.

Malt bill

Weyermann® <i>Isaria 1924®</i>	72.0 %
Weyermann® <i>Munich Malt Type 1</i>	20.0 %
Weyermann® <i>CARHELL®</i>	5.0 %
Weyermann® <i>Acidulated Malt</i>	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 60 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) an rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,056 SG	13,9 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.4 %	
Hop recommendation	Bitter Hop	Herkules	15 IBU at the beginning of boiling
	Bitter Hop	Herkules	5 IBU after 10 min of boiling
	Aroma Hop	Spalt Spalter	5 IBU Whirlpool
	Aroma Hop	Aurum	5 IBU Whirlpool
Bitter units		30 IBU	



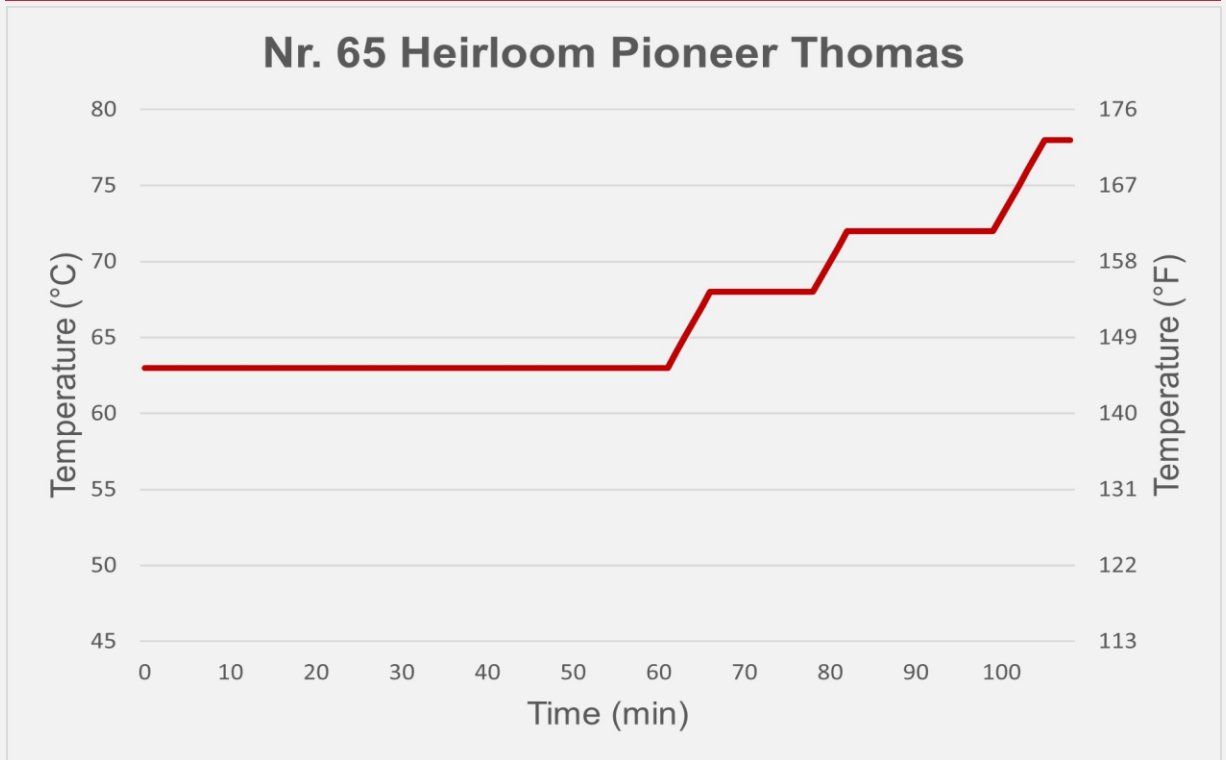
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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-189	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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