



WEYERMANN® Nr. 7 Rye PA

Beer description

Why not make a crossover of rye beer and IPA?

Rye is a traditional grain that gives this beer its unique character. The fruity hops used in this ale make it especially refreshing. The result is a mahogany colored beer with a solid head. The creamy mouthfeel, the combination of the malty aromas of bread crust and caramel as well as the elegant presence of hops, make this beer so special.

The slim body of the beer underlines the balanced hop bitterness. Our Rye PA finishes smoothly and with slight almond flavors.

This beer is a great match for spicy Indian curries or sturdy beef dishes, but also apple pie.




Beer style

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. A strong malt character can be found beside the pronounced hop aroma. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPAs have a long-lasting aftertaste.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	49.0 %
Weyermann® <i>Pale Rye Malt</i>	35.0 %
Weyermann® <i>CARABELGE®</i>	7.0 %
Weyermann® <i>CARARYE®</i>	5.0 %
Weyermann® <i>Special W®</i>	3.0 %
Weyermann® <i>Chocolate Rye Malt</i>	1.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 45°C (113°F) and rest for 15 min, heat up to 52°C (126°F) and rest for 20 min, heat up to 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, draw partial mash (1/5) and boil for 5 min, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,072 SG	17,5 °P
	CO ₂ -content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	7.0 %	
Hop recommendation	Bitter Hop	Green Bullet	40 IBU at the beginning of boiling
	Aroma Hop	Chinook	14 IBU 5 min before end of boiling
	Aroma Hop	Citra	6 IBU Whirlpool
Bitter units		60 IBU	



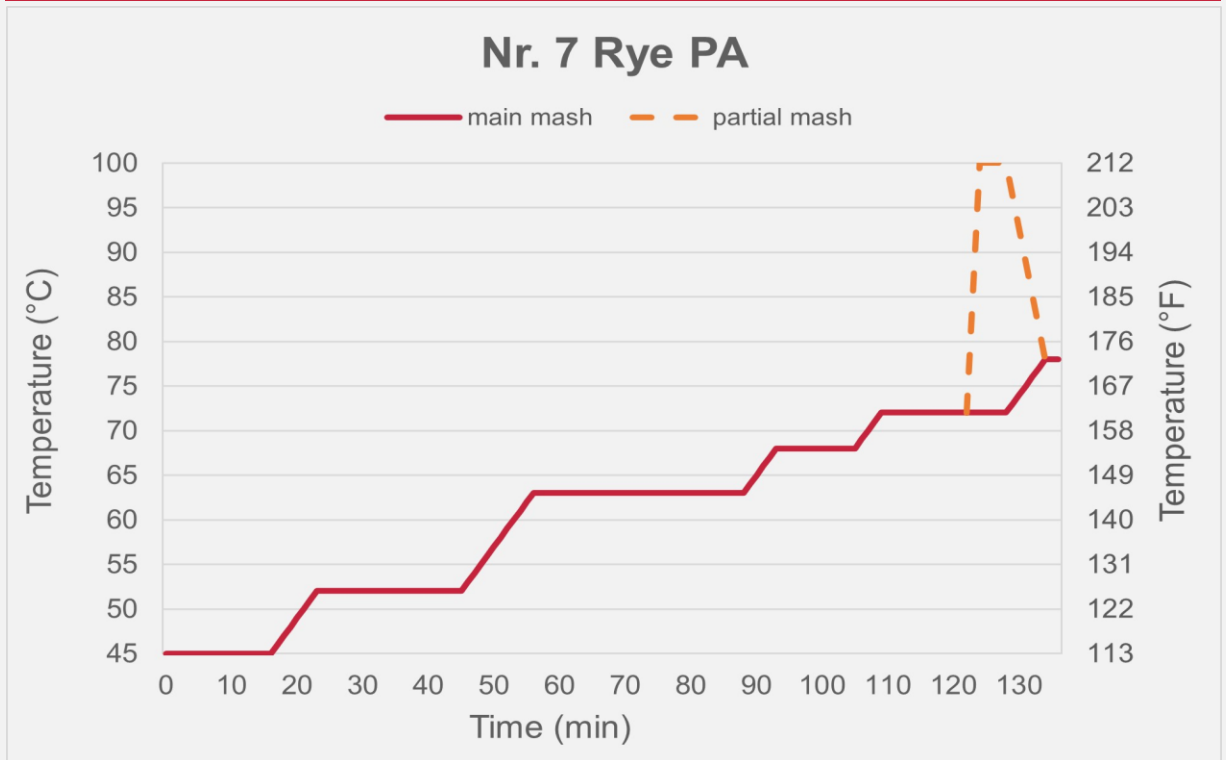
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Cold hopping 40 g/hl (1.66 oz/bbl): aroma hops Cascade, Citra, Galaxy and Pacifica		
Yeast recommendation	Fermentis SafAle™ US-05	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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