



WEYERMANN® Nr. 83 Cherri Cherri Lady

Beer description

Adding fruit to beer is both classic and classy, and Cherri Cherri Lady Ale is just that. Reminiscent of a Kir Royal, this mildly acidic, effervescent ale is refreshingly tart with a finish of lingering cherry reverberations. A few vanilla beans and 12 kg/hl of cherry juice in the kettle give the foam a reddish hue and the bouquet a redolent note of wild berries. The taste is harmoniously balanced by a subdued maltiness from a mash mostly of pale ale malt and a portion of pale wheat malt. Callista, a hop variety that contributes aromas of stone fruit, red grapefruit, and raspberries, adds the underlying, gentle bitterness. This ale can be enjoyed by itself as a dessert drink, or as a companion to creamy panna cotta, cheesecake, or an arugula salad with goat cheese.




Beer style

Fruit Ale are top fermented. The color palette ranges from very light to dark, but can also reflect the color of the fruit used. It has low malt and barely perceptible hop notes. The aroma of fruit is present from the start to the finish, which harmonizes softly with the malt notes. The respective fruit additions are clearly recognizable.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	70.0 %
Weyermann® <i>Pale Wheat Malt</i>	20.0 %
Weyermann® <i>CARABELL®</i>	9.0 %
Weyermann® <i>CARAAROMA®</i>	1.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,048 SG	12,6 °P
	CO ₂ -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.4 %	
Hop recommendation	Bitter Hop	Callista	10 IBU at the beginning of boiling
	Aroma Hop	Callista	5 IBU 10 min before end of boiling
Bitter units		15 IBU	



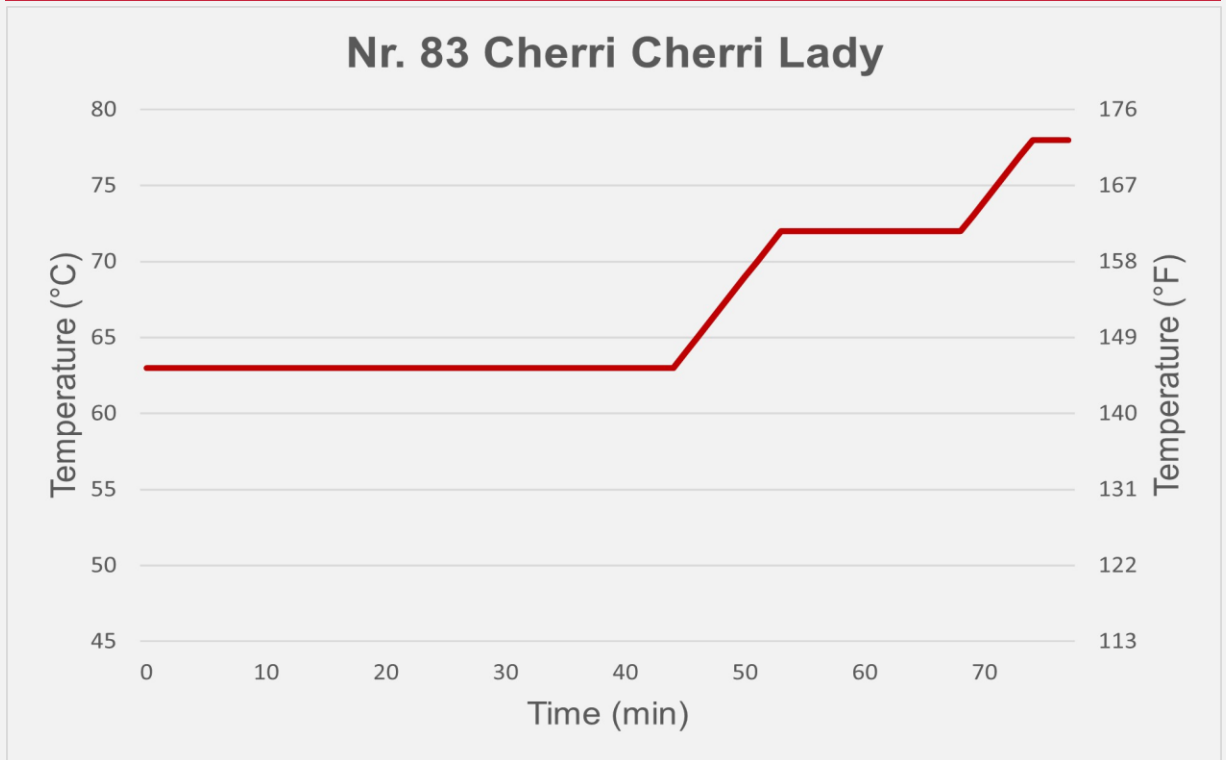
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Add 3 vanilla beans and 12 kg (492 oz/bbl) cherry juice per hl 10 min before end of boiling		
Yeast recommendation	Fermentis SafAle™ S-33	top-fermented	
pH-value	Mash	5,4 - 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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