

**WEYERMANN® Nr. 91 Export Experte Thomas****Beer description**

We congratulate our boss Thomas Kraus-Weyermann, a child of the Hochsauerland district and shaped by Dortmund, as one of the most important brewery cities in Germany, on his 30th Weyermann® anniversary with this fine Dortmunder Export. As a beer style, the Dortmunder Export is the Westphalian answer to the Bohemian Pilsner and the Munich Helles. Just like these two lager beers, the Dortmunder brew is very refreshing. It glows golden yellow in the glass and is topped by a stable, white head of foam. The beer's bouquet is a delicate mixture of pronounced maltiness and herbal, lemon-like hop aromas with a hint of black and red currants from noble German hops. This balance of rich malt tones and pleasantly bitter, floral hop notes continues throughout the entire taste experience. The finish is dry with mild aspects of lemon balm. Traditionally, this beer goes well with almost any hearty dish, especially with such Westphalian specialties as kale, sausages, ham and poultry.

**Beer style**

Export Beers are bottom-fermented, range in color from straw yellow to golden, with white fine-pored head. The initially exhibit a malt sweetness and subtle honey aromas, which transform into spicy aromas reminiscent of bread crust. The bitter aftertaste can be caused by the hops, which should always be a balanced relationship with sweetness.

Malt bill

Weyermann® Barke® Pilsner Malt	82.0 %
Weyermann® Barke® Munich Malt	10.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® Acidulated Malt	3.0 %

Brewing

Mash regime	Decocotion (single-decocotion mashing): Mash in at 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 (1/3) and boil, return the boiling part an mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,063 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.5 %	
Hop recommendation	Aroma Hop	Hallertauer Mittelfrüh	25 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	5 IBU after 10 min of boiling
	Aroma Hop	Hallertauer Mittelfrüh	5 IBU at the end of boiling
Bitter units		35 IBU	



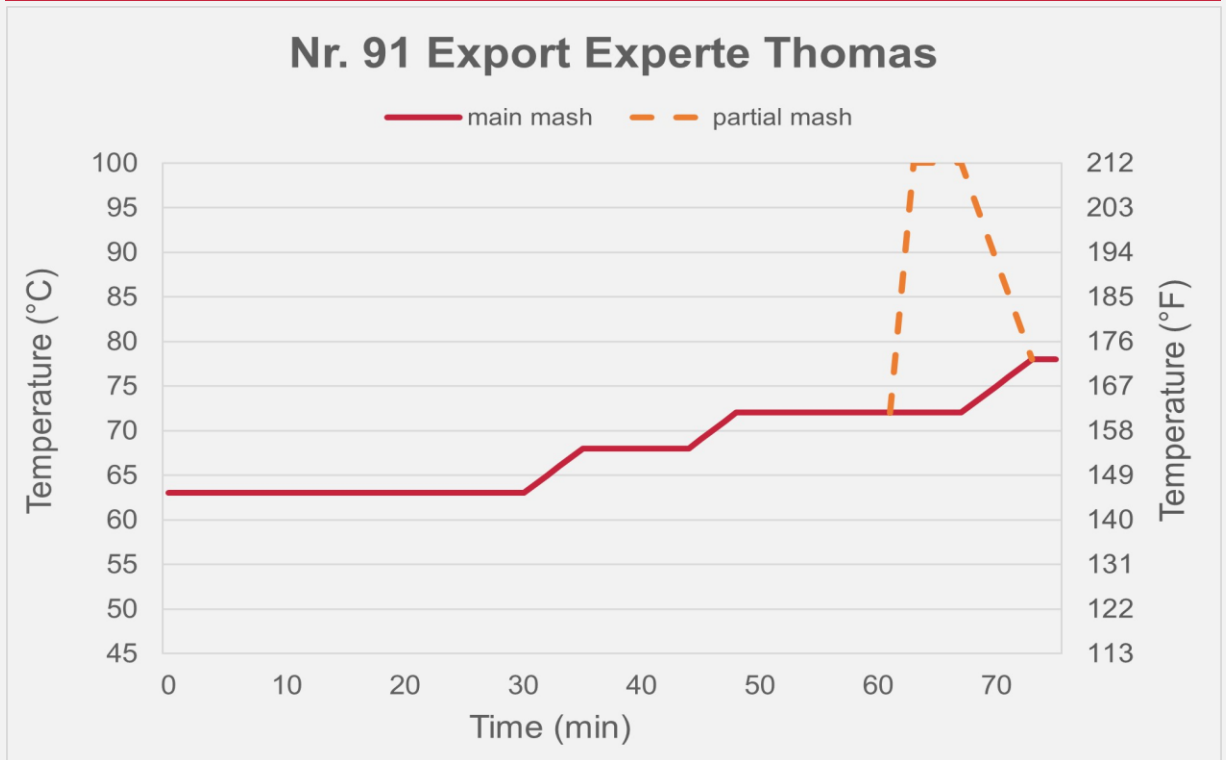
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minuten		
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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