



## WEYERMANN® Nr. 9 Willy Wonka Bock

### Beer description

This pure strong beer specialty appears in a full red and mahogany brown color with a long lasting head that is reminiscent of the cream on top of the cappuccino. Its aroma can be compared to a basket of fruit like peach and melon. One can also smell nuances of apple, orange, pineapple and banana. With the first sip, the nectar-like beer tastes sweet, much like honey or liquor. The strong flavor of caramel is followed by a bitter and warm aftertaste. This style of "Bockbier" is best suited for classic roast, spicy dishes or a strong tasting cheese.




### Beer style

Dark Bock Beer is bottom-fermented, with white to beige, long-lasting head. The color ranges from brown to marron or cooper. The malt character is strong and reminiscent of caramel and bread. The finish is moderately bitter and sweet.

### Malt bill

Weyermann® Pilsner Malt	45.0 %
Weyermann® Munich Malt Type 2	30.0 %
Weyermann® CARARED®	25.0 %

### Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 minutes, heat up to 68°C (154°F) and rest for 10 minutes, heat up to 72°C (162°F) and rest for 20 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,074 SG	17,9 °P
	CO <sub>2</sub> -content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	7.3 %	
Hop recommendation	Bitter Hop	Aurora	24 IBU at the beginning of boiling
	Aroma Hop	Mittelfrüh	10 IBU 10 min before end of boiling
	Aroma Hop	Spalter Select	10 IBU at the end of boiling
Bitter units		44 IBU	



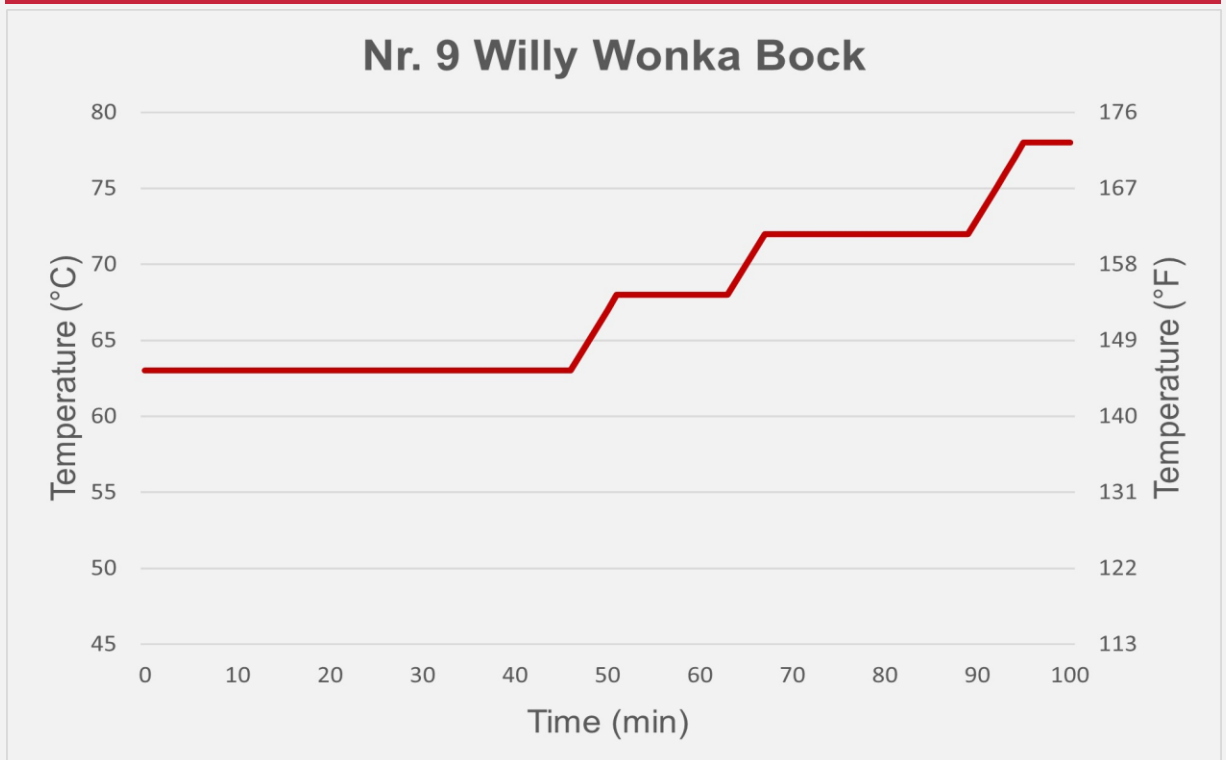
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WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	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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