

**WEYERMANN® Weyermann® Nr.99 Neunundneunzig****Beer description**

In taste, this golden wheat beer with its bright, creamy foam crown very reminiscent of a regular wheat beer. In this beer accompany subtle, aromatic hop notes of summer herbs such as lemon balm and sage the yeasty notes of banana and clove. The malt body of this non-alcoholic beer is slender like an isotonic refreshing drink. On the palate, light fruity notes of physalis, clove and summer herbs give the beer a very pleasant character. The Weyermann® No. 99 Non-alcoholic Wheatbeer is a wonderful thirst quencher for any occasion. In combination with food, it goes particularly well with fresh salads or, for example, with baked elderflowers ("Hollerküchle").

**Beer style**

This beverage is top-fermented and range in color from amber to maroon. There is almost no alcohol inside. The overall impression is dominated by his malt character with slight fruity notes.

Malt bill

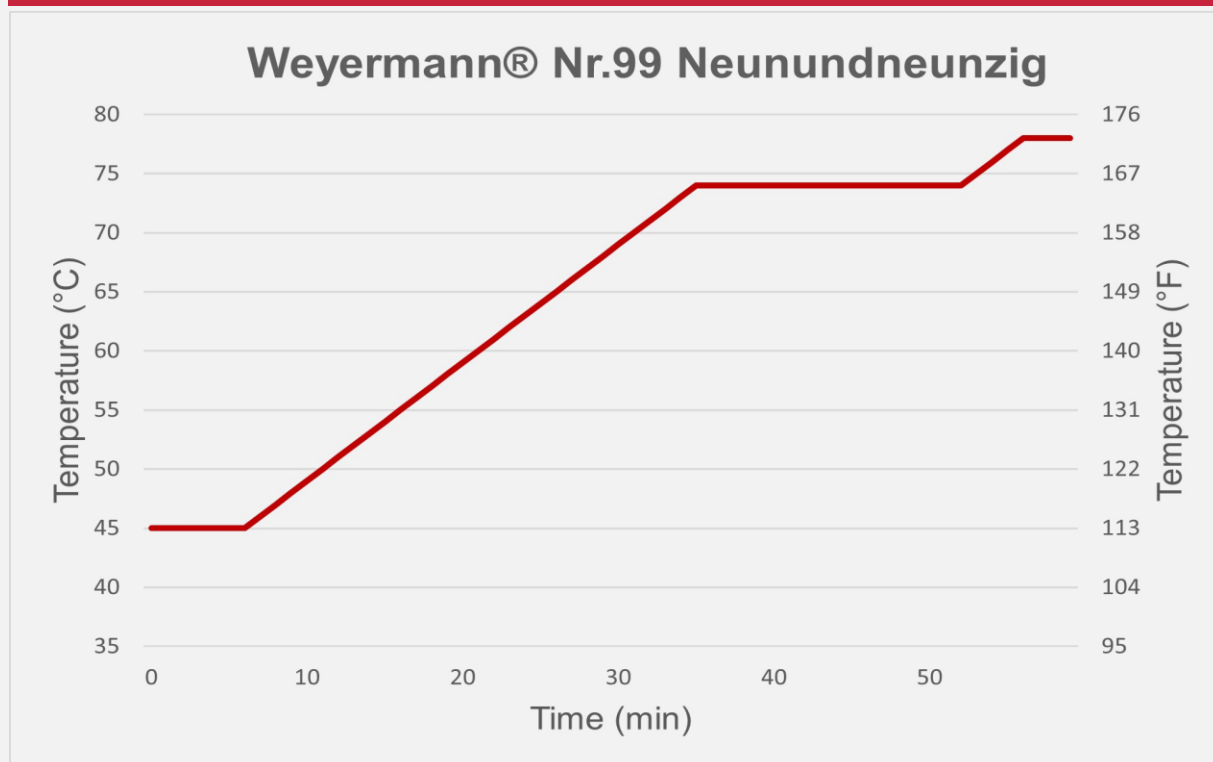
Weyermann® <i>Pale Wheat Malt</i>	55.0 %
Weyermann® <i>Barke® Munich Malt</i>	27.0 %
Weyermann® <i>CARAHELL®</i>	15.0 %
Weyermann® <i>Acidulated Malt</i>	3.0 %

Brewing

Mash regime	Infusion: Mash in at 45°C (113°F) and rest for 5 min, heat up to 74°C (164°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,0217 SG	5,5 °P
	CO2-content	2,8 - 3,3 volumes	5,5 - 6,0 g/l
	Alcohol by volume	0.5 %	
Hop recommendation	Bitter Hop	Amarillo®	5 IBU at the beginning of boiling
	Aroma Hop	Amarillo®	3 IBU Whirlpool
Bitter units	 10 IBU		

**WEYERMANN® Weyermann® Nr.99 Neunundneunzig****Ingredients**

Boiling time	60 minutes	
Special characteristics	Weyermann® Sauerwort 1 liter/hl (1,6 ltr/bbl) at the end of boiling	
Yeast recommendation	Fermentis SafBrew™ LA-01	
pH-value	Mash	5,2 - 5,6
	Starting wort	5,1
	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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