

## WEYERMANN® SPECIALTY MALTS



### Weyermann® Bamberg India Pale Ale

The India Pale Ale (IPA) derives its origin from the English colonial period. To supply the troops and the civil population with beer, it was sent over the oceans from Britain to India by ship. To endure the long journey it was brewed with a higher alcohol and hop content, both protecting the beer against microorganisms.

The IPA is a pale, top fermented beer with a pleasant body, a distinctive bitterness and a fine grapefruit aroma due to the addition of American Cascade hops. Seafood and sweet desserts are perfect for this specialty.

#### Malt bill:

Malt type	%
Weyermann® Pale Ale Malt	88
Weyermann® Carahell®	10
Weyermann® Acidulated Malt	2

Original gravity: 18.0 °P (1.0742)

Alcohol by volume: 7.2 %

#### Mash (Infusion):

20 min 50°C (122°F), 45 min 63°C (145°F), 5 min 68°C (154°F), 20 min 72°C (162°F);  
mash-out 78°C (172°F)

Hops: 60 BU (bitter hop Columbus, aroma hop Cascade)

Yeast recommendation: Fermentis® Safale S-04

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This recipe is provided by the Weyermann® Malting Company without any guarantee for the final result, because the technical capabilities may vary from one brew house to the next. If you require further information, please contact:

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