

WEYERMANN® SPECIALTY MALTS



Weyermann® Oaky Gambrinus

This beer is reminiscent of dark oak wood due to the beer's color and the beer's aging period on oak wood chips which provides a special taste and flavor.

The flavor is refined by choosing extraordinary hops and by "Dry Hopping". "Dry Hopping" is the process of adding hops directly to the storage tank. Thus, more intense flavors are developed. With this beer the flavors are of citrus and exotic fruits. It is not an everyday beer. This beer should be drunk with a purpose as the combination of citrus hops, oak wood and the malt combination is quite unique. When you taste the beer, you will realize the malt sweetness which perfectly balances the beer.

Regarding the name, Gambrinus has always been the patron saint of brewers. Evidence can be found on ancient emblems of the guild of brewers. Sabine Weyermann named her dog Gambrinus relating to the patron saint and we have decided to do the same with this beer.

Malt bill:

Malt type	%
Weyermann® Vienna Malt	88
Weyermann® Caraaroma®	6
Weyermann® Carahell®	6

Original gravity: 18.0 °P (1.0742)

Alcohol by volume: 7.2 %

Mash (Infusion):

5 min 55°C (131°F), 40 min 63°C (145°F), 15 min 72°C (162°F); mash-out 78°C (172°F)

Hops: 35 BU (Citra) and dry hopping with Citra hops

Oakflavour: by add 100g/hl (4.14oz/bbl) medium toasted Oakchips

Yeast recommendation: Fermentis® Saflager W-34/70

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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