

WEYERMANN® SPECIALTY MALTS



Weyermann® Pre-Prohibition Beer

A darker beer that has been fermented at higher temperatures, just like a steam beer. This is our Weyermann® Pre-Prohibition Beer. "Pre-Prohibition Beers" were characterful and flavorful beers, as they were brewed before the magical year of 1919 in the USA. The choice of Floor-Malted Malt was a must in recipe development as this was the method used in the years before 1919. As a result of this, the beer has a nutty and bready character, just as described in former times. After much research the following recipe has been developed:

Malt bill:

Malt type	%
Weyermann® Floor-Malted Bohemian Dark Malt	70
Weyermann® Floor-Malted Bohemian Pilsner Malt	20
Weyermann® Carabohemian®	10

Original gravity: 12.5 °P (1.0505)

Alcohol by volume: 5.0 %

Mash (Infusion):

15 min 45°C (113°F), 30 min 63°C (145°F), 30 min 72°C (162°F); mash-out 78°C (172°F)

Hops: 28 BU Hallertau Tradition

Yeast recommendation: Fermentis® Saflager S-189

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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