



WEYERMANN® Nr. 0 Malztrunk

WEYERMANN® SPECIALTY MALTS

Beer description

Our Weyermann® Malztrunk in dark chestnut brown is produced without added sugar. Fine, fruity aromas of kiwi and apple and a malty grain note awaken the desire for the first sip. On the tongue, its wonderful caramel sweetness surprises, reminiscent of forest honey and mirabelles. A fine, pearly carbonation, a subtle bitterness and a slightly fruity-sour note make th non-alcoholic drink the perfect beverage, which can be served with many different dishes such as rice pudding, desserts, blue cheese or spicy chilli.




Beer style

Malztrunk is a malt-based, amber to chestnut brown beverage. No yeast was added during production, which is why it is alcohol-free. The overall impression is dominated by his malt character with slight fruity notes.

Malt bill

Weyermann® Bavarian Pilsner Liquid Malt Extract	89.0 %
Weyermann® Sour Wort	10.0 %
Weyermann® SINAMAR®	1.0 %

Brewing

Mash regime	Malt bill based on an 17 kg/hl pour. Fill brew kettle with 0,87 hl (0,55 bbl) water and add malt extract, Sinamar® and sour wort and boil for one hour with hops. Cool down to 0°C (32°F) and transfer into a maturation tank without any yeast. Add CO2, fill it, and do an immediate pasteurization!		
Beer parameters	Original gravity	1,052 SG	13,1 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	0.4 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	5 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Perle	5 IBU Whirlpool
Bitter units		10 IBU	



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Ingredients

Boiling time	60 minutes	
Special characteristics	no special addition	
Yeast recommendation	no yeast added	
pH-value	Mash	4,1
	Starting wort	4,1
	Finished beer	4,1

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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