

**WEYERMANN® Nr. 14 India Pale Ale****Beer description**

Our East Coast Style IPA is brewed with six different types of hops. They are added during different steps of the brewing process and start a firework of fruity aromas stretching from notes of lime to a colorful selection of tropical fruits, such as pineapple, mango and passionfruit. After taking your first sip, you are also greeted by these fruity flavors that are followed by malty sweetness. As this fades away, the crisp bitterness takes over and balances the sweetness and the body nicely which gives the beer its high drinkability. This beer is very versatile when it comes to food pairing, and pairs very well with blue cheese as well as BBQ burgers and spicy Asian dishes.


**Beer style**

The top-fermented, yellow to copper colored or reddish brown beers have white to beige, long-lasting head. A strong malt character can be found beside the pronounced hop aroma. Depending on interpretation there are notes of citrus, passion fruits, herbs, hay and pine in the bouquet. IPAs have a long-lasting aftertaste.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	96.0 %
Weyermann® <i>CARAHELL®</i>	3.0 %
Weyermann® <i>Acidulated Malt</i>	1.0 %

Beer parameters

Original gravity	1,072 SG	17,5 °P		
Alcohol by volume	7.2 %			
Yeast recommendation	Fermentis SafAle™ S-04	top-fermented		
Hop recommendation	Bitter Hop	Pacific Jem	35 IBU	5 min after start boiling
	Aroma Hop	Chinook	15 IBU	5 min before end of boiling
	Aroma Hop	Pacifica	5 IBU	5 min before end of boiling
	Aroma Hop	Cascade	5 IBU	Whirlpool
Bitterness		60 IBU		

*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 while enjoying!