



WEYERMANN® Nr. 1 Schlotfegerla®

Beer description

Our Schlotfegerla® is a full-bodied, dark smoke beer. The fine beechwood-smoky notes combined with the aroma of espresso invite you to take your first sip. On the tongue it impresses with pronounced notes of malt reminiscent of dark chocolate and bread crust. Together with the fine smoky impressions it becomes an harmonious, characterful beer that goes well with flavors combine meats and ham.




Beer style

Smoke Beers are bottom-fermented and the whole range in color can be found. Smoky aromas are dominant even though other aromas like honey and caramel may be present as well. This beer is made by an addition of smoked malt.

Malt bill

Weyermann® <i>Munich Malt Type 2</i>	45.0 %
Weyermann® <i>Beech Smoked Barley Malt</i>	40.0 %
Weyermann® <i>CARAMUNICH® Type 2</i>	9.0 %
Weyermann® <i>CARAHELL®</i>	3.0 %
Weyermann® <i>CARAFA® Special Type 1</i>	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 minutes, heat up to 68°C (154°F) and rest for 5 minutes, heat up to 72°C (162°F) and rest for 20 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,052 SG	12,9 °P
	CO ₂ -content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	24 IBU at the beginning of boiling
	Aroma Hop	Tettnanger	5 IBU 10 min before end of boiling
Bitter units		29 IBU	



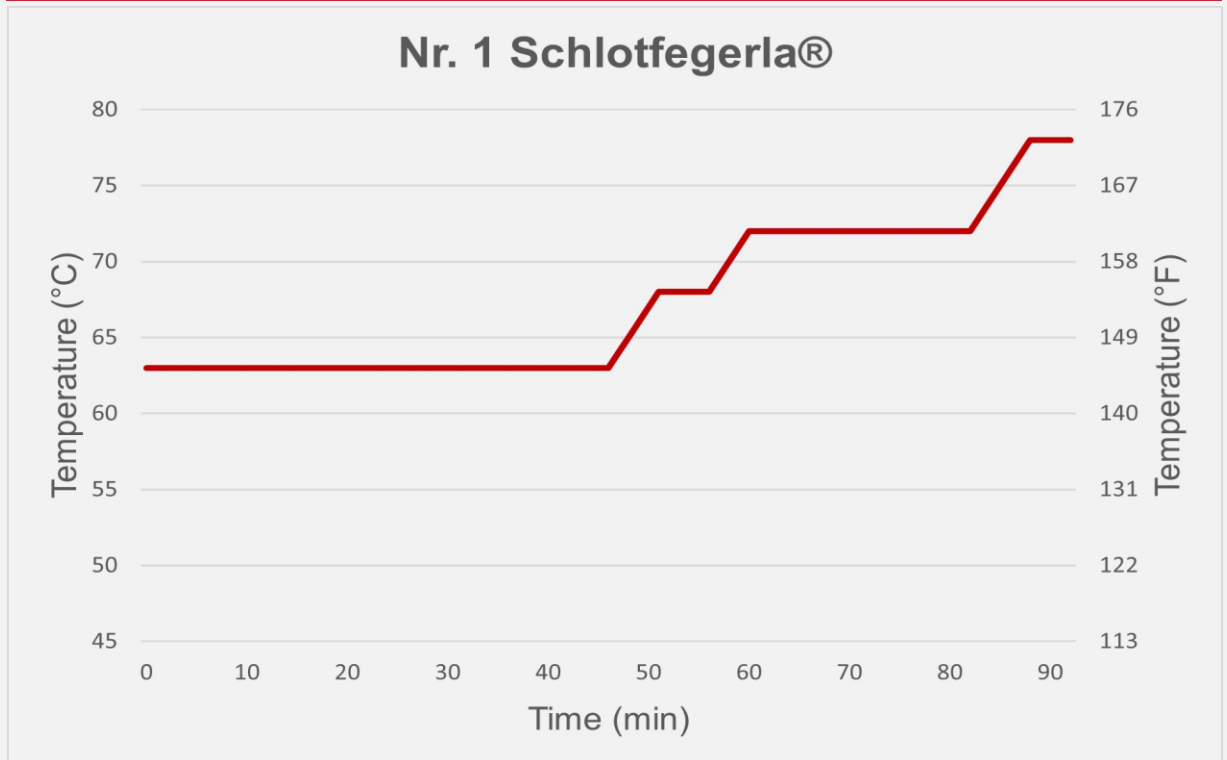
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	SINAMAR®: 130 g/hl (5.37 oz/bbl) before end of boiling		
Yeast recommendation	Fermentis SafLager™ S-23	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

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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