



WEYERMANN® Nr. 8 Oakttoberweizen

Beer description

This beer's name is a take off on its amazing combination of flavors and characteristics. Our "Oakttober" is a wheat-based ale, a Weissbier. The oak portion of the name comes from the base malt in the beer's mash, which is a pale, oak-smoked wheat malt. Its color is orange to honey and te oak smoke aroma dominates both the bouquet and the taste of the Weyermann® Oakttoberweizen. There are also mildly resinous notes and a faint residual sweetness from the wheat malt, as well as refreshing, grassy notes from the hops. In addition, this beer is highly carbonated, which - combined with the beer's dense body - makes for an unusually spritzy-effervescent taste experience. For food pairings, assorted cold cuts, creamy cheeses such as Camembert, and various salads are suitable.



Beer style

Pale Wheat Beer is top-fermented, light yellow to straw-blond in color with white, fine-pored, long-lasting head. Very typical aromas for pale Wheat Beers include banana, citrus fruit, apple and clove. A fruity sweetness may appear initially, but it quickly fades due to the beer's effervescence and the tart taste. The hops have little to no effect on the flavor.

Malt bill

| | |
|----------------------------------|--------|
| Weyermann® Oak Smoked Wheat Malt | 45.0 % |
| Weyermann® Vienna Malt | 35.0 % |
| Weyermann® Dark Wheat Malt | 10.0 % |
| Weyermann® CARAHELL® | 5.0 % |
| Weyermann® Melanoidin Malt | 5.0 % |

Brewing

| | | | |
|--------------------|---|--------------------|------------------------------------|
| Mash regime | Decoction (single-decoction mashing): Mash in at 40°C (104°F) and rest for 5 minutes, heat up to 52°C (126°F) and rest for 5 minutes, heat up to 63°C (145°F) and rest for 25 minutes, heat up to 72°C (162°F) and rest for 15 minutes, draw partial mash and boil for 5 minutes, return the boiling part and mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,049 SG | 12,2 °P |
| | CO ₂ -content | 2,5 - 3,0 volumes | 5,0 - 6,0 g/l |
| | Alcohol by volume | 5.3 % | |
| Hop recommendation | Bitter Hop | Hallertauer Magnum | 7 IBU at the beginning of boiling |
| | Aroma Hop | Tradition | 7 IBU 30 min before end of boiling |
| Bitter units | | | 14 IBU |



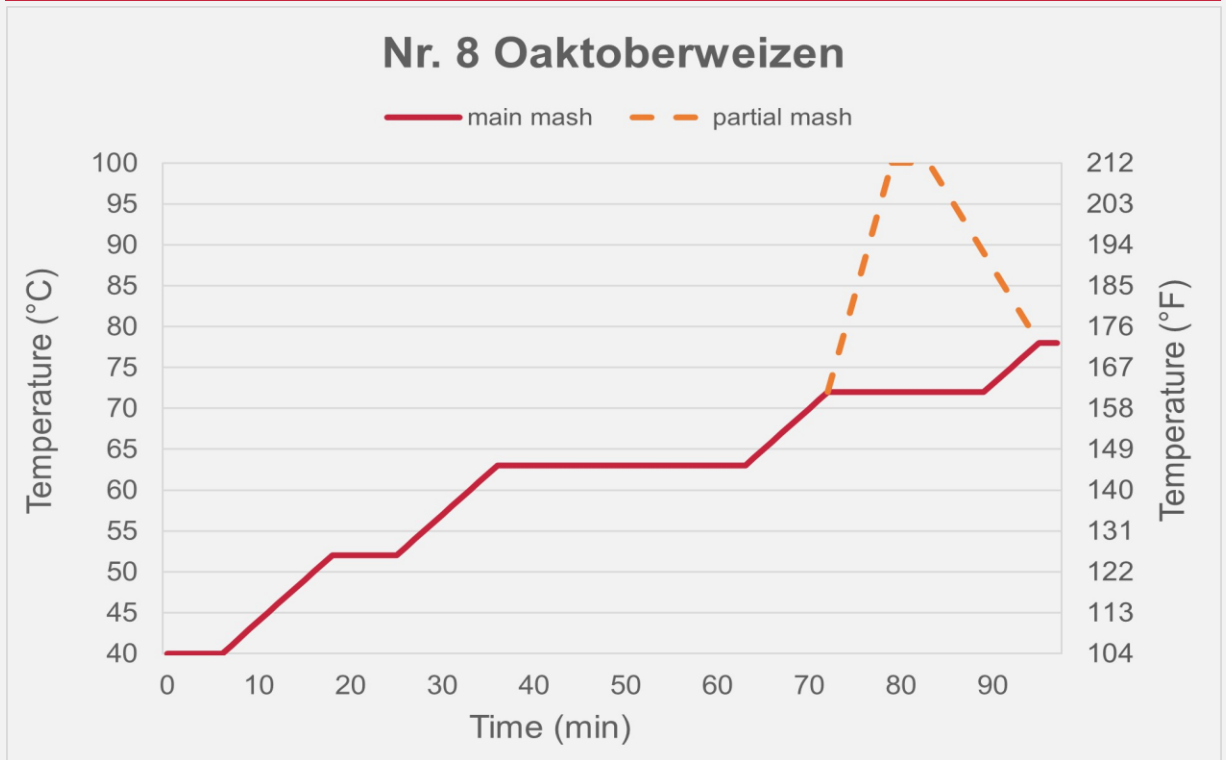
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WEYERMANN® SPECIALTY MALTS

Ingredients

| | | | |
|-------------------------|--------------------------|---------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | no special addition | | |
| Yeast recommendation | Fermentis SafAle™ BE-134 | top-fermented | |
| pH-value | Mash | 5,2 - 5,4 | |
| | 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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