

**WEYERMANN® Bamberger Hofbräu® Pils****Beer description**

Bamberger Hofbräu® Pils is a brilliantly golden, classic German lager from the last century. It was once the cornerstone of the portfolio of the Bamberger Hofbräu® brewery, which was founded in 1885. The brewery closed its doors in 1977. Today, the brand is owned by the Weyermann® Malting Company. Barke® has deep and rich malt aromas reminiscent of hay, straw, cereals, and toffee, as well as superior processing characteristics in both the malt and the brew house. In the Bamberger Hofbräu® Pils, the typical Barke® aromas commingle well with the noble bitterness and the herbal, floral, and fruity aromas of hops. The beer's finish is slightly viniferous with notes of herbs and citrus. Because of its complexity, this lager goes equally well with delicate white fish baked with herbs and lemon slices and with hearty sour milk cheeses and raw onions.

**Beer style**

Pils is bottom-fermented, light yellow to golden colored and decorated with fine-pored, snow white head. It's effervescent. The first sensory impression is dominated by hops with their grassy and floral aromas. The malt character, which appears later, reminds of bread. The finish is bitter.

Malt bill

Weyermann® Barke® Pilsner Malt	93.0 %
Weyermann® CARAPILS®/CARAFOAM®	3.0 %
Weyermann® CARAHELL®	3.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 62°C (144°F) and rest for 30 minutes, heat up to 68°C (154°F) and rest for 10 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	1,052 SG	12,8 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Magnum	20 IBU 5 min after start boiling
	Bitter Hop	Tettnanger	5 IBU 30 min before end of boiling
	Bitter Hop	Tradition	8 IBU 30 min before end of boiling
	Aroma Hop	Tettnanger	4 IBU at the end of boiling
	Aroma Hop	Tradition	7 IBU at the end of boiling
Bitter units		44 IBU	



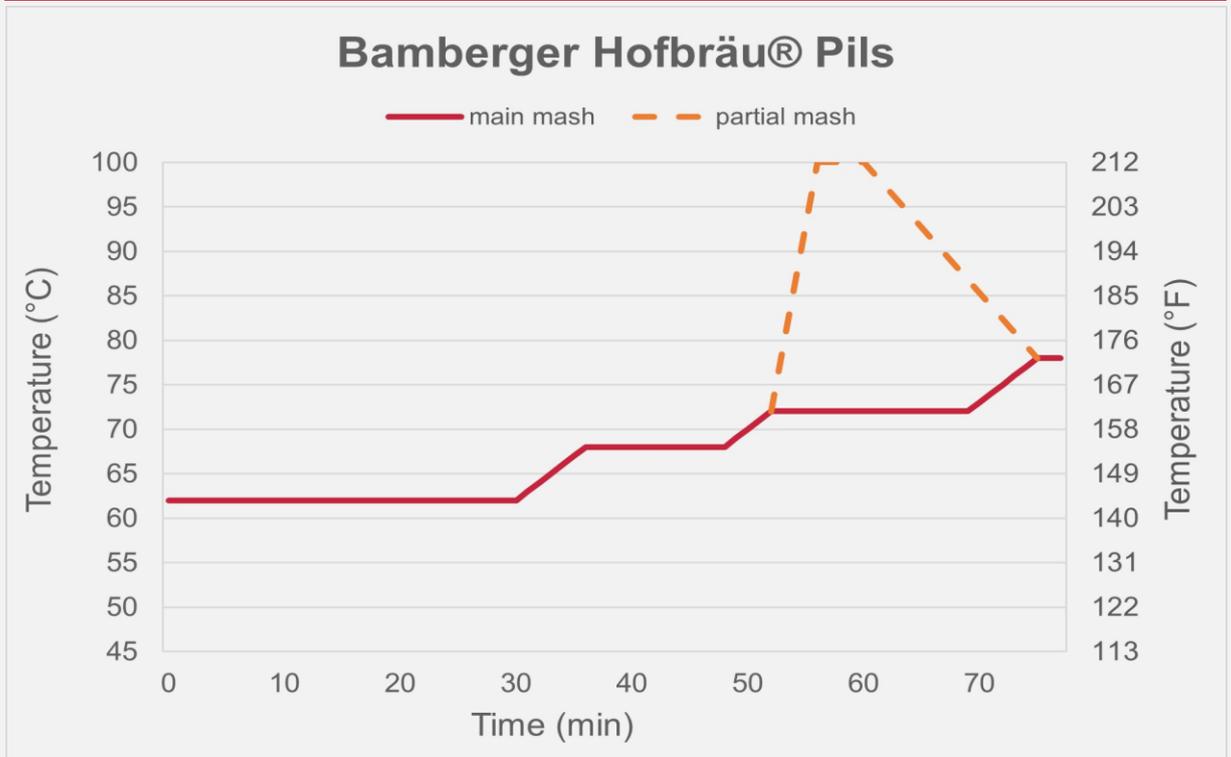
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
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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