



WEYERMANN® Bamberger Hofbräu® Rauch

Beer description

Our Bamberger Hofbräu® Rauch is a real beer of opposites: it is exquisite and down to earth, malty and fruity, velvety yet refreshing. This Franconian specialty shines in beautiful shades of amber and cooper. The fine smoke aroma is elegantly embedded into the pleasant notes of caramel malt that remind you of toffee, biscuit and honey. The harmony of smoke and sweetness is perfectly balanced by the subtle use of hops. Our Rauch is a real pleaser. It pairs perfectly with hearty Franconian meals, such as Schäufelra (=roast pork shoulder), or with fresh Camembert.



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>Beech Smoked Barley Malt</i> | 64.0 % |
| Weyermann® <i>Barke® Munich Malt</i> | 20.0 % |
| Weyermann® <i>CARAMUNICH® Type 2</i> | 10.0 % |
| Weyermann® <i>CARABELGE®</i> | 5.0 % |
| Weyermann® <i>Acidulated Malt</i> | 1.0 % |

Brewing

| | | | |
|--------------------|--|-------------------|------------------------------------|
| Mash regime | Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,05 SG | 12,5 °P |
| | CO2-content | 2,3 - 2,8 volumes | 4,5 - 5,5 g/l |
| | Alcohol by volume | 5.2 % | |
| Hop recommendation | Bitter Hop | Hallertauer Perle | 17 IBU at the beginning of boiling |
| | Aroma Hop | Hallertauer Perle | 4 IBU at the end of boiling |
| | Aroma Hop | Spalter Select | 4 IBU at the end of boiling |
| Bitter units |  | 25 IBU | |



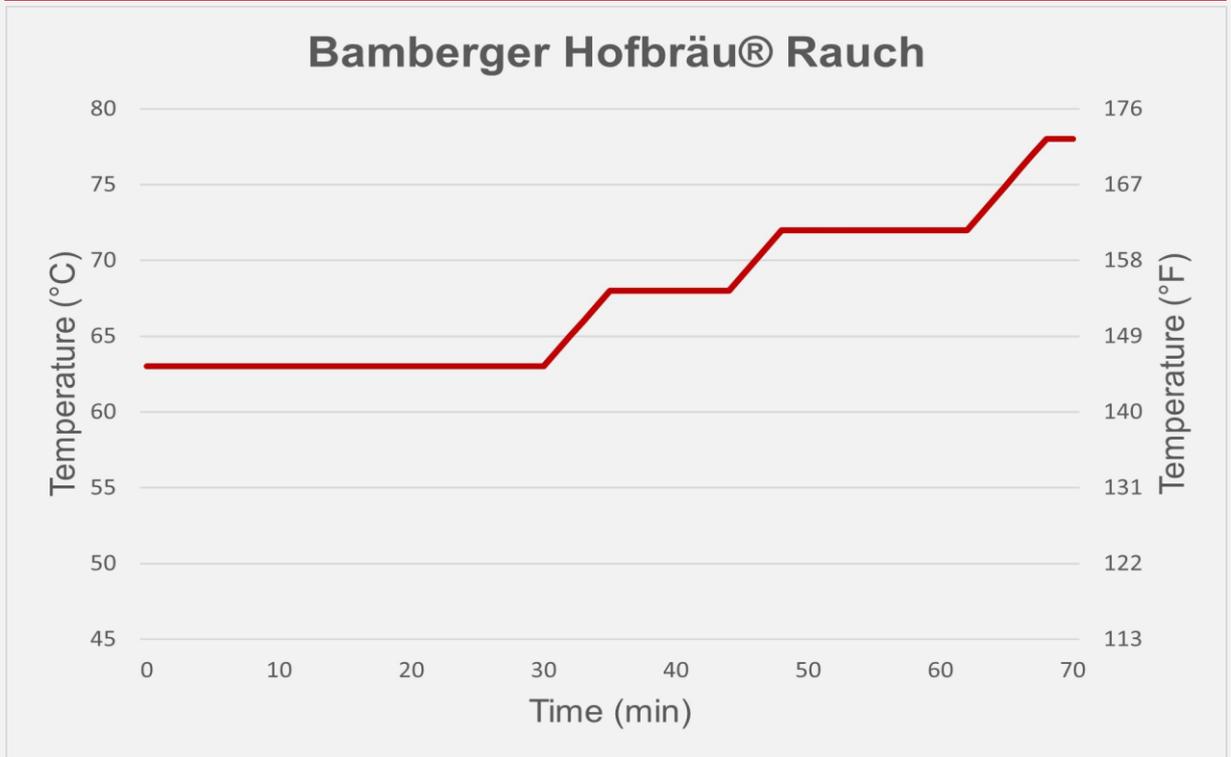
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WEYERMANN® SPECIALTY MALTS

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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