



# WEYERMANN® Bamberger Hofbräu® Rauch

## Beer description

Our Bamberger Hofbräu® by Weyermann® 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 Schäuferla (= 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	



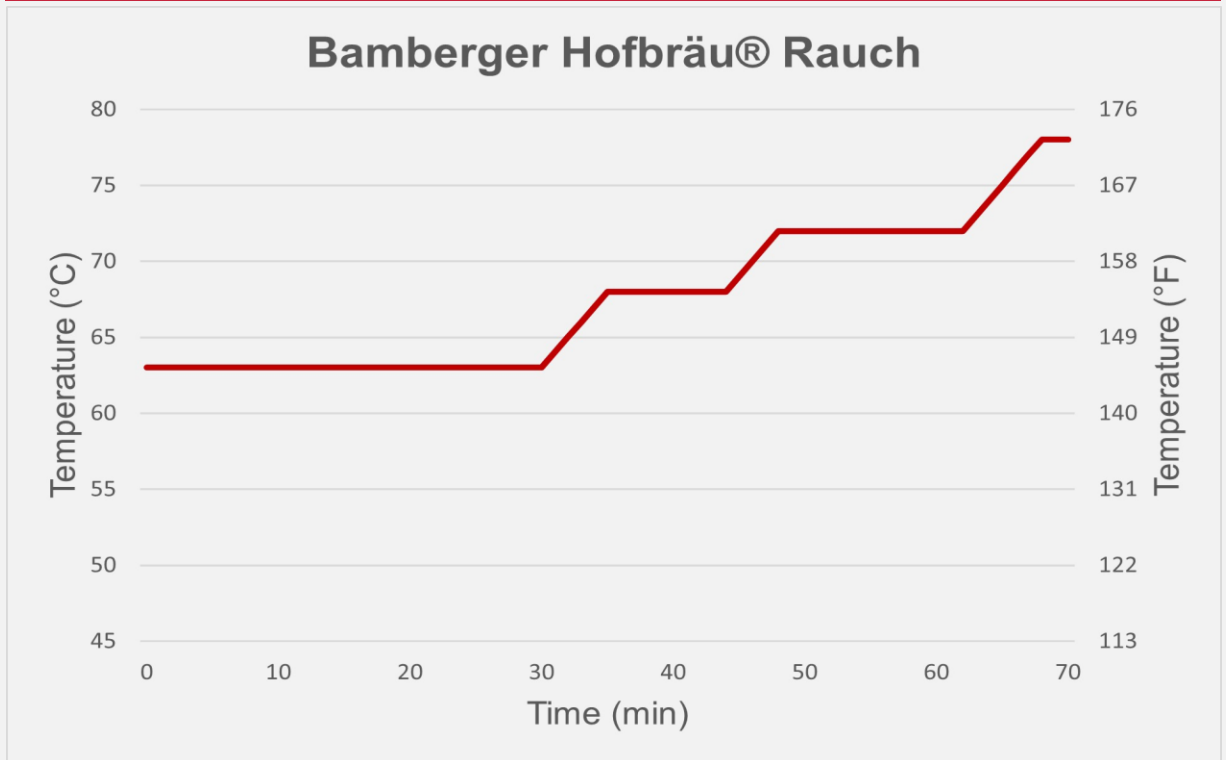
# WEYERMANN® Bamberger Hofbräu® Rauch

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

Weyermann® Braumanufaktur  
Mich. Weyermann® GmbH & Co. KG  
Brennerstraße 17-19, 96052 Bamberg