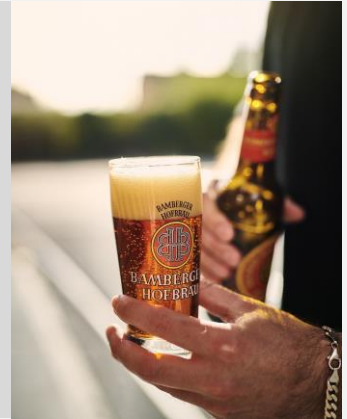




WEYERMANN® Bamberger Hofbräu® Rotbier

Beer description

Our Franconian style amber lager shines in a brilliant shade of copper red and is crowned by a fine, white head. The aroma ranges from the typical notes of our Barke® Pilsner malt to notes of toffee and soft honey as well as the slight scent of red berries and apricots. The first impression on the palate brings forth the malty, aromatic character of the beer. The interplay of our specialty malts and the lager's mild hoppiness lends our "Rotbier" its high drinkability. Flavors of red fruits and prunes in the finish make this Franconian "Brotzeit" with cut meats and cheese as well as with savory grilled dishes.




Beer style

Rotbiere are bottom-fermented, range in color from reddish to dark amber, with white head. They have a typical malt character with caramel, honey and berry notes. This beer style is characterized by bread-like and spicy aromas. The intensity of the hop aroma varies from low to strongly noticeable.

Malt bill

Weyermann® Barke® Pilsner Malt	32.0 %
Weyermann® Barke® Vienna Malt	31.0 %
Weyermann® CARARED®	20.0 %
Weyermann® CARAMUNICH® Type 1	9.0 %
Weyermann® Melanoidin Malt	8.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 20 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,058 SG	13,5 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	4 IBU after 10 min of boiling
	Aroma Hop	Hallertauer Mittelfrüh	6 IBU 10 min before end of boiling
	Bitter Hop	Hallertauer Perle	15 IBU at the beginning of boiling
Bitter units	 25 IBU		



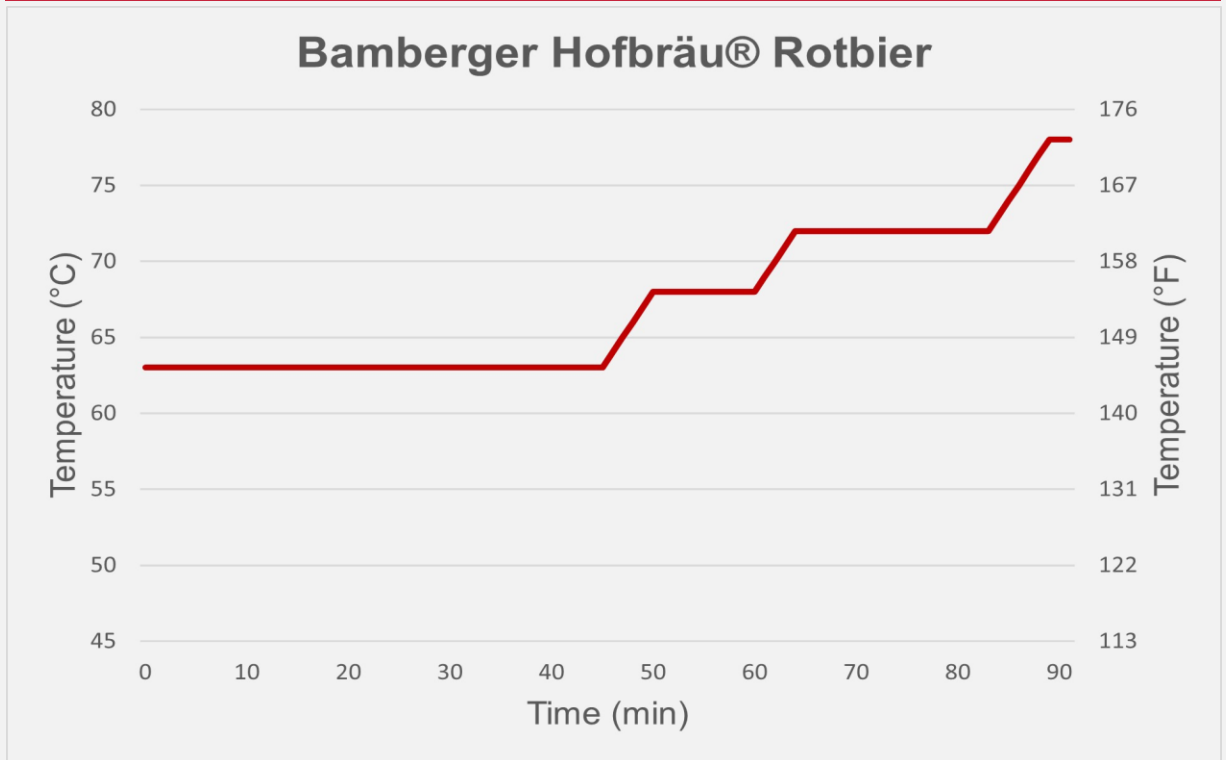
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WEYERMANN® SPECIALTY MALTS

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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