



WEYERMANN® Bamberger Hofbräu® Export

Beer description

The wonderful golden color and the aroma of herbs and citrus call for the first sip. Early flavor impressions are malt and toffee notes. The full-bodied, fresh and malty impressions are then followed by the noble hop notes. Together with the higher carbonization level and high attenuation of this beer, a unique lager beer has been created.
Fits perfect to Bruschetta, Risotto and grilled chicken.



Beer style

Export Beers are bottom-fermented, range in color from straw yellow to golden, with white coarse-pored head. The initially exhibit a malt sweetness and subtle honey aromas, which transform into spicy aromas reminiscent of bread crust and gingerbread. The bitter aftertaste can be caused by the hops, which should always be a balanced relationship with sweetness.

Malt bill

| | |
|--------------------------------|--------|
| Weyermann® Barke® Pilsner Malt | 87.0 % |
| Weyermann® CARAHELL® | 10.0 % |
| Weyermann® Acidulated Malt | 3.0 % |

Brewing

| | | | |
|--------------------|--|------------------------|-----------------------------------|
| Mash regime | Decoction: Mash in at 63 °C (145 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) until iodine test shows saccharification, draw partial mash and boil (100 °C (212 °F)) for 5 minutes, return the boiling part and mash out at 78 °C (172 °F) | | |
| Beer parameters | Original gravity | 1.052 SG | |
| | CO2-content | 2.3 - 2.8 % | volumes |
| | Alcohol by volume | 5.4 % | |
| Hop recommendation | Bitter Hop | Hallertauer Mittelfrüh | 10 IBU 5 min after start boiling |
| | Bitter Hop | Tettnanger | 10 IBU 5 min after start boiling |
| | Bitter Hop | Hallertauer Mittelfrüh | 4 IBU 5 min before end of boiling |
| | Aroma Hop | Saazer | 4 IBU 5 min before end of boiling |
| Bitter units |  | 28 | IBU |



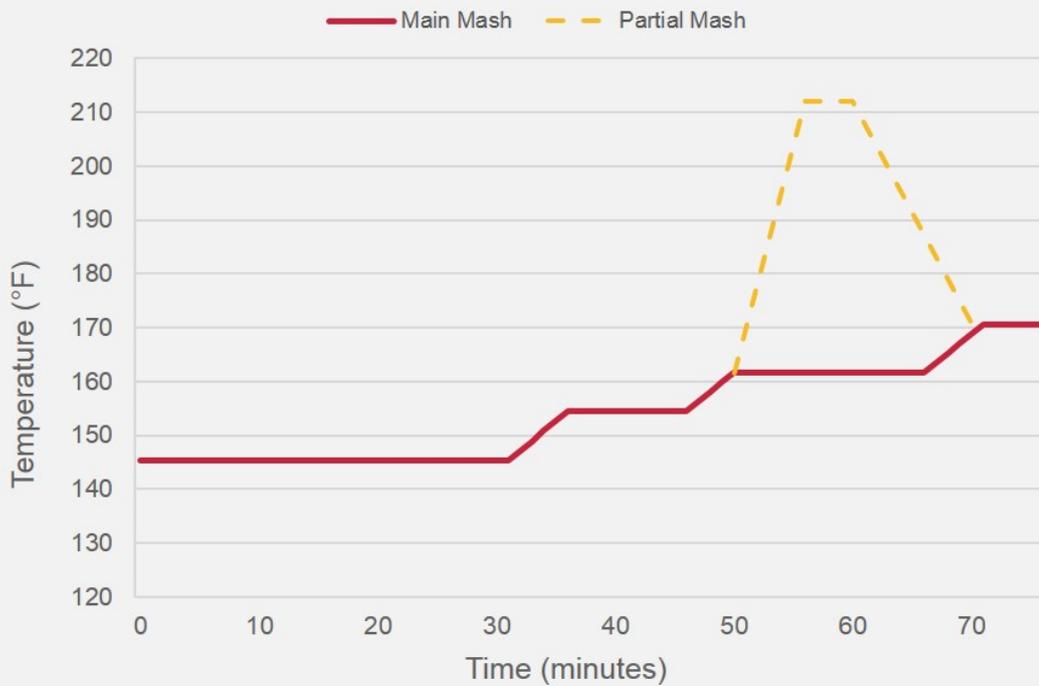
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WEYERMANN® SPECIALTY MALTS

Ingredients

| | | | |
|-------------------------|--------------------------|------------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | | | |
| Yeast recommendation | Fermentis SafLager™ S-23 | bottom-fermented | |
| pH-value | Mash | 5,4 | |
| | Starting wort | 5,2 | |
| | Finished beer | 4,5 | |

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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