



# WEYERMANN® Bamberger Hofbräu® Exquisator

## Beer description

Lent is traditionally the time for dark double bock beers. We have followed up the old tradition of Bamberger Hofbräu® and re-brewed the well-known Exquisator according to historical recipes. In the glass, the strong bock shines in dark maroon colors, crowned by fine-pored, beige foam. A delightful combination of caramel, malt notes, and roasted chestnuts, is perfectly rounded up by slightly herbal notes of the hops. The initial taste is warming, then the rich bock beer embeds itself into the malty-aromatic body and induces to drink more - thanks to its well-balanced composition of hops. Back in the Middle Ages the friars already knew "Liquida non frangunt ieiunum" - Latin for "liquids do not break the rule of lent".  
A perfect beer for lent, though, which seduces to break the rules and have a typical Franconian "Schäuferla" (pig shoulder) with it.



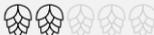
## Beer style

Dark Doppelbock beers are bottom-fermented, with a color range to dark brown, and white to beige colored head. Their aroma is quite complex. A deep malt and roast character may be found besides sweet berry notes. The initial impression on the palate is sweet, followed by a strong body and a creamy aftertaste.

## Malt bill

Weyermann® Barke® Munich Malt	50.0 %
Weyermann® Barke® Pilsner Malt	36.0 %
Weyermann® CARAMUNICH® Type 1	10.0 %
Weyermann® Special W®	3.0 %
Weyermann® CARAFA® Special Type 1	1.0 %

## Brewing

Mash regime	Decoction: Mash in at 63 °C (145 °F) and rest for 40 minutes, heat up to 68 °C (154 °F) and rest for 15 minutes, heat up to 72 °C (162 °F) and rest for 15 minutes, draw partial mash and boil for 5 minutes (100 °C (212 °F)), return the boiling part and mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.076 SG	
	CO2-content	2.3 - 2.8 % volumes	
	Alcohol by volume	7.2 %	
Hop recommendation	Bitter Hop	Herkules	12 IBU at the beginning of boiling
	Bitter Hop	Hallertauer Tradition	10 IBU after 10 min of boiling
	Bitter Hop	Hallertauer Perle	8 IBU after 10 min of boiling
	Aroma Hop	Spalter Select	5 IBU 5 min before end of boiling
	Aroma Hop	Spalter Select	2 IBU Whirlpool
Bitter units		37 IBU	

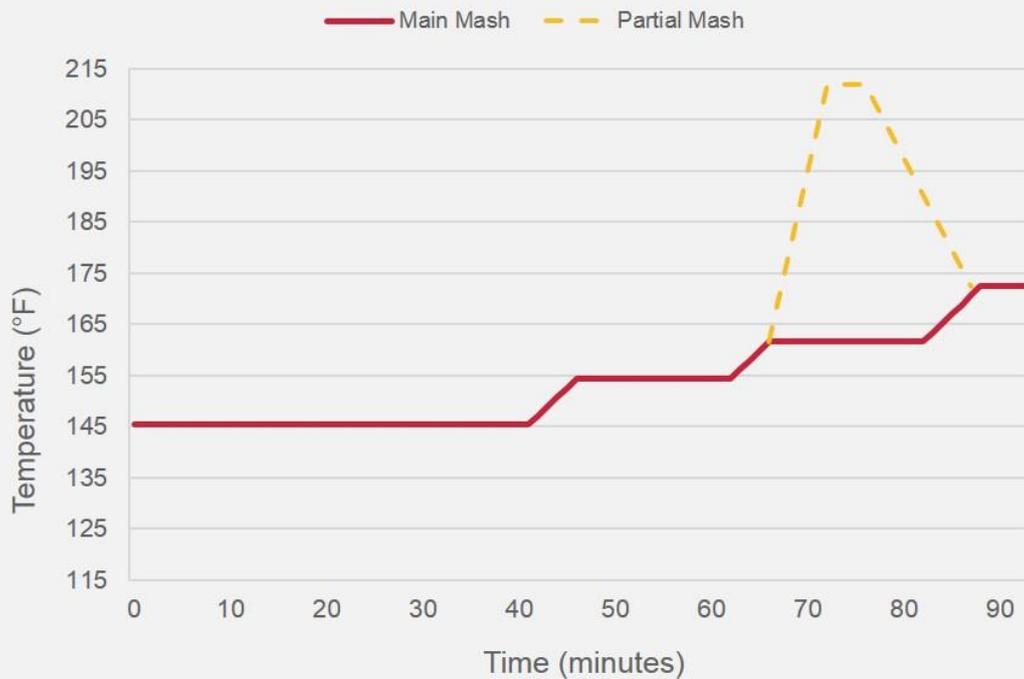


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## Ingredients

Boiling time	60 minutes		
Special characteristics			
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,2 - 5,4	
	Starting wort	5,2 - 5,4	
	Finished beer	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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