



## WEYERMANN® Nr. 0 Malztrunk

WEYERMANN® SPECIALTY MALTS

### Beer description

The Weyermann® Malztrunk is a non-alcoholic, malt-based beverage. However, unlike most drinks in this category, ours is made without any added sugar. In the glass, it is dark chestnut in color. The bouquet is a fine blend of fruity aromas reminiscent of kiwi and apple, as well as notes of malty grain. The drink's sweetness is entirely malt-derived with aspects of caramel, honey and plum. A fine carbonation combined with a very mild bitterness and some gentle residual acidity turn this drink into a perfect thirst quencher. It can be served with a great variety of foods, ranging from rice pudding and other sweet desserts, to spicy chili, to even savory or pungent cheeses, such as Danish blue, Stilton, or Gorgonzola.



### Beer style

The beverage is top-fermented and range in color from amber to maroon. There is almost no alcohol inside. The overall impression is dominated by his malt character with slight fruity notes.

### Malt bill

Weyermann® <i>Bavarian Pilsner Liquid Malt Extract</i>	92.0 %
Weyermann® <i>Sour Wort</i>	7.0 %

### Brewing

Mash regime	malt extract, SINAMAR® and sour wort and boil for one hour with hops. Do an immediate pasteurization.		
Beer parameters	Original gravity	1.052 SG	
	CO2-content	2.3 - 2.8 %	volumes
	Alcohol by volume	0.0 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	5 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Perle	5 IBU Whirlpool
Bitter units		10 IBU	



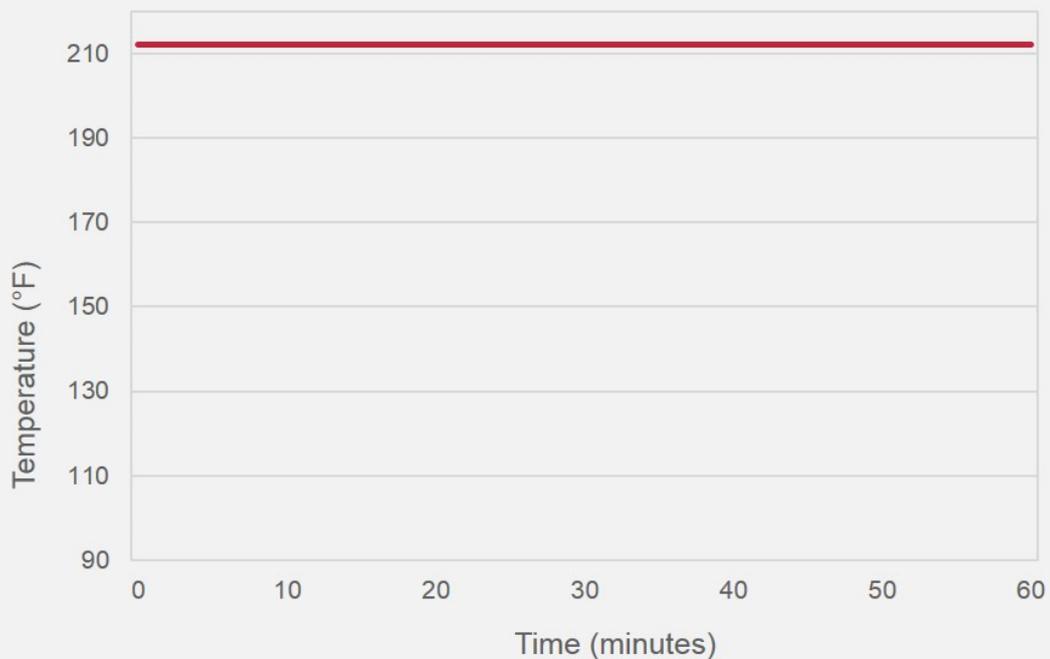
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### Ingredients

Boiling time	60 minutes	
Special characteristics	SINAMAR®: 0.3 kg/1.5 hl	
Yeast recommendation		
pH-value	Mash	4,1
	Starting wort	4,1
	Finished beer	4,1

### 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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