



## WEYERMANN® Nr. 12 Wheat Wine

### Beer description

Our Weyermann® Wheat Wine is defined by its color and mouthfeel, both are like honey. The fruity notes of banana, pineapple and lemon, complemented by the mild acidity, let your mind recall the last warm sunbeams of a midsummer afternoon. The distinctive full-bodied malt sweetness, thanks to the addition of floor malts, is balanced perfectly with the flavor of the hops. The beers lightly warming aftertaste plays with your senses providing the perfect rounded finish. Harmonizes perfectly with dishes of beef or vension and also with desserts such as biscuit or panna cotta.



### Beer style

Top-fermented, pale Wheat Double Bocks are golden yellow, with white, firm head. The bouquet is dominated by spices and fruity notes. The first impression on the palate is sweet, soft, creamy and full-bodied. The finish is extremely powerful and long-lasting. The bitterness is determined by the alcohol.

### Malt bill

Weyermann® Floor-Malted Bohemian Wheat Malt	53.0 %
Weyermann® Floor-Malted Bohemian Pilsner Malt	26.0 %
Weyermann® Floor-Malted Bohemian Dark Malt	21.0 %

### Brewing

Mash regime	Infusion: Mash in at 38 °C (100 °F) and rest for 5 minutes, heat up to 48 °C (118 °F) and rest for 10 minutes, heat up to 50 °C (122 °F) and rest for 20 minutes, heat up to 68 °C (154 °F) and rest for 70 min, Mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.074 SG	
	CO2-content	2.5 - 3.0 % volumes	
	Alcohol by volume	7.1 %	
Hop recommendation	Bitter Hop	Williamette	15 IBU at the beginning of boiling
	Aroma Hop	East Kent Golding	20 IBU at the end of boiling
	Aroma Hop	Perle	10 IBU at the end of boiling
Bitter units		45 IBU	



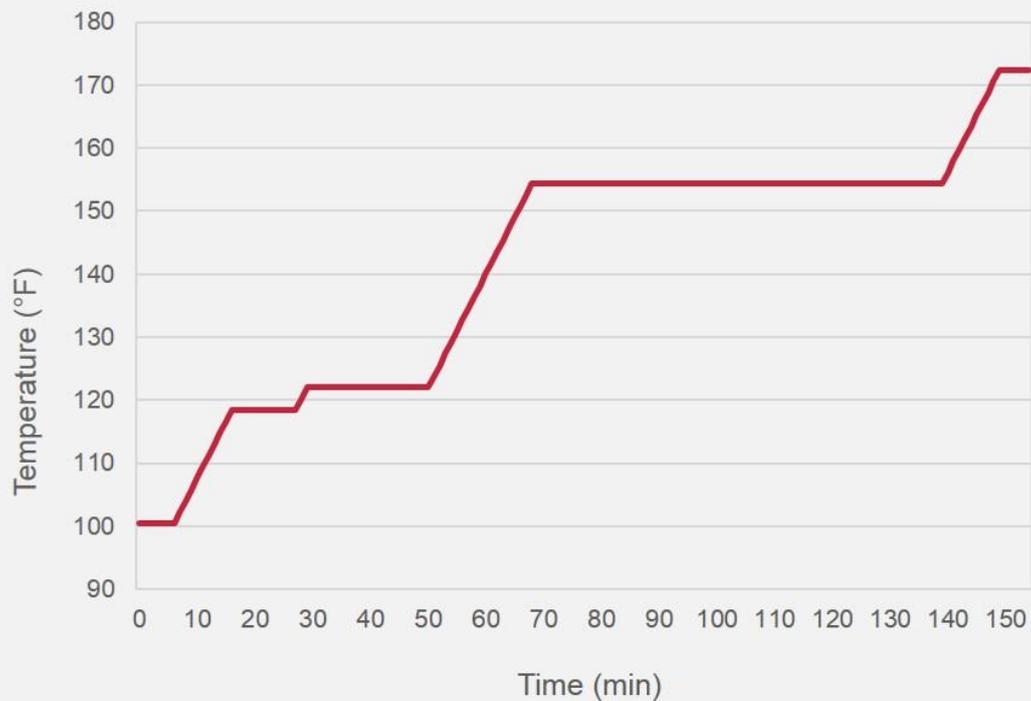
## WEYERMANN® Nr. 12 Wheat Wine

WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics			
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,4	

### 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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