



## WEYERMANN® Nr. 4 Crazy Coriander

### Beer description

This Weyermann® specialty is based on a recipe of the famous Belgian Witbier. It is a descendant from those medieval beers which were flavoured and preserved with a blend of spices and other plants such as coriander seeds and orange peel - just like our Crazy Coriander. These ingredients together with the wheat malt give this special beer the refreshing character, making it perfect for the hot summerdays. The flavour is wheat malts, fruity, citrus and spicy, coriander and orange peel. The light bodied Witbier has a dry spicy finish. It fits perfectly with ice-cream, especially lemon sorbet.



### Beer style

Wit Beer is top-fermented, light yellow, with white, firm and long-lasting head. These beers are spiced with coriander, orange peel and other ingredients. Grassy, green aromas are not uncommon. Aromas of banana and pineapple are recognizable. Hop aroma is only slightly noticeable - if at all.

### Malt bill

Weyermann® <i>Pale Wheat Malt</i>	50.0 %
Weyermann® <i>Extra Pale Premium Pilsner Malt</i>	43.0 %
Weyermann® <i>CARAPILS®/CARAFOAM®</i>	5.0 %
Weyermann® <i>Acidulated Malt</i>	2.0 %

### Brewing

Mash regime	Decoction: Mash in at 63 °C (145 °F) and rest for 40 minutes, heat up to 72 °C (162 °F) and rest for 20 minutes, draw partial mash and boil for 10 minutes, mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.038 SG	
	CO <sub>2</sub> -content	2.3 - 2.8 %	volumes
	Alcohol by volume	3.5 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	10 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Tradition	5 IBU after 10 min of boiling
	Aroma Hop	Tradition	10 IBU Whirlpool
Bitter units		25	IBU



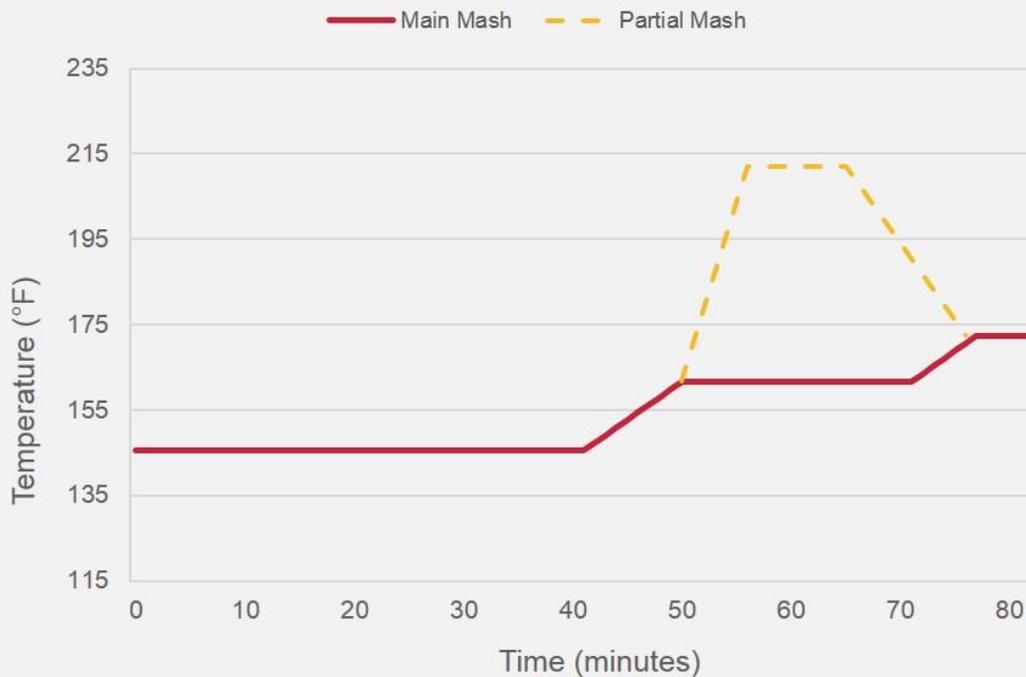
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WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	coriander: 50 g/hl (2.07 oz/bbl), orange peels: 40 g/hl (1.65 oz/bbl)		
Yeast recommendation	Fermentis SafAle™ S-04	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2	

### 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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