



WEYERMANN® Nr. 8 "Oakterweizen"

Beer description

This beer's name is a take off on its amazing combination of flavors and characteristics. Its color is orange to honey, not unlike that of a Märzen or Oktoberfestbier. Unlike the barley-based Oktoberfest Lager, however, our "Oakter" is a wheat-based ale, a Weissbier. The oak portion of the name comes from the base malt in the beer's mash, which is a pale, oak-smoked wheat malt. The oak smoke aroma dominates both the bouquet and the taste of the Weyermann® Oakterweizen. There are also mildly resinous notes and a faint residual sweetness from the wheat malt, as well as refreshing, grassy notes from the hops. In addition, this beer is highly carbonated, which - combined with the beer's dense body - makes for an unusually spritzy-effervescent taste experience. For food pairings, assorted cold cuts, creamy cheeses such as Camembert, and various salads are suitable.



Beer style

Pale Wheat Beer is top-fermented, light yellow to straw-blond in color with white, fine-pored, long-lasting head. Very typical aromas for pale Wheat Beers include banana, citrus fruit, apple and clove. A fruity sweetness may appear initially, but it quickly fades due to the beer's effervescence and the tart taste. The hops have little to no effect on the flavor.

Malt bill

Weyermann® Oak Smoked Wheat Malt	45.0 %
Weyermann® Vienna Malt	35.0 %
Weyermann® Dark Wheat Malt	10.0 %
Weyermann® CARAHELL®	5.0 %
Weyermann® Melanoidin Malt	5.0 %

Brewing

Mash regime	Decoction: Mash in at 40 °C (104 °F) and rest for 5 minutes, heat up to 52 °C (126 °F) and rest for 5 minutes, heat up to 63 °C (145 °F) and rest for 25 minutes, heat up to 72 °C (162 °F) and rest for 15 minutes (until saccharification is complete), 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	1.049 SG	
	CO ₂ -content	2.5 - 3.0 %	volumes
	Alcohol by volume	5.3 %	
Hop recommendation	Bitter Hop	Hallretauer Magnum	7 IBU at the beginning of boiling
	Aroma Hop	Tradition	7 IBU 30 min before end of boiling
Bitter units			14 IBU



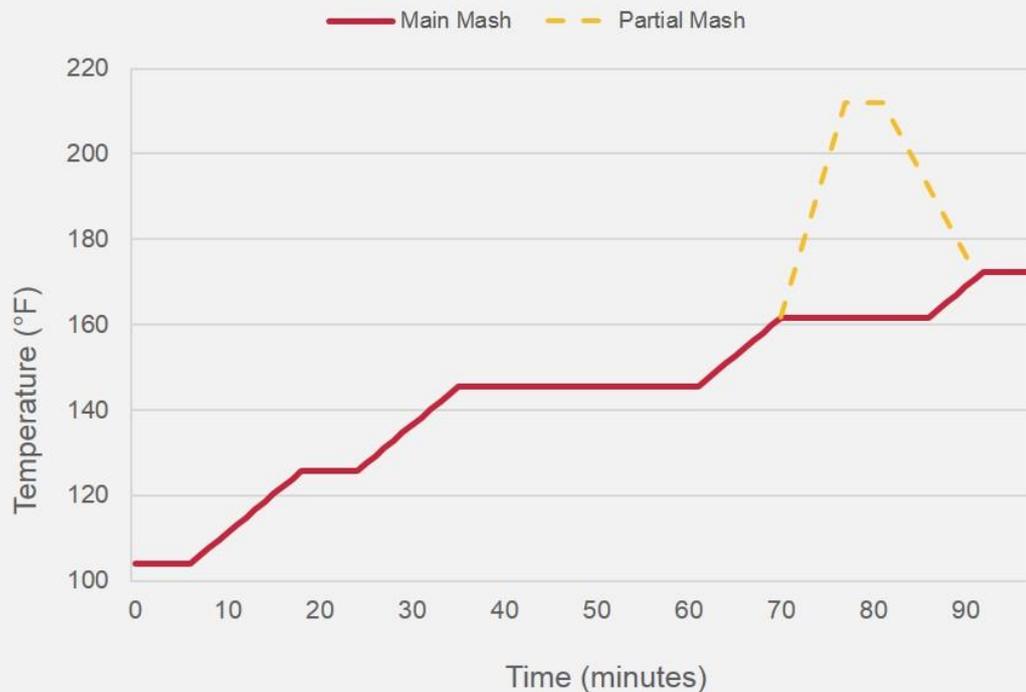
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics			
Yeast recommendation	Fermentis SafAle™ BE-134	top-fermented	
pH-value	Mash	5,2 - 5,4	
	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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