

WEYERMANN® SPECIALTY MALTS



Weyermann® Wheat Wine

Our Weyermann® Wheat Wine is defined by its color and mouthfeel, both are similar to honey. The fruity notes of banana, pineapple and lemon, complemented by a mild acidic flavor, let you reminisce the last warming sunshine from a midsummer afternoon! The distinctive full-bodied malt sweetness, initiated by the floor malts, harmonizes with the hops. The slightly warming aftertaste plays with the senses, and lets your first taste expression be relived!

Malt bill:

| Malt type | % |
|-----------------------------------------------|----|
| Weyermann® Floor-Malted Bohemian Wheat Malt | 52 |
| Weyermann® Floor-Malted Bohemian Pilsner Malt | 22 |
| Weyermann® Floor-Malted Bohemian Dark Malt | 21 |
| Weyermann® Carabohemian® | 5 |

Original gravity: 18.0 °P (1.0742)

Alcohol by volume: 7.1 %

Mash (Infusion):

Mash in with 38°C (100°F), then raise to 48°C (118°F) for 10 min, then to 50°C (122°F) for 20 min; then to 68°C (154°F) for 70 min, mash-out at 78°C (172°F)

Hops: 16 BU (Williamette, Perle, Styrian Golding)

Yeast recommendation: Fermentis® Safbrew T- 58

This recipe is provided by the Weyermann® Malting Company without any guarantee for the final result, because the technical capabilities may vary from one brew house to the next. If you require further information, please contact:

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