



WEYERMANN® Nr. 46 London Calling

WEYERMANN® SPECIALTY MALTS

Beer description

The classic ale was the favorite tipple of early 18th-century London day laborers called porters. Though it was a roughneck brew, it was surprisingly balanced and elegantly smooth, with a “quaffing” alcohol content of just above 5 percent. Deep black, with a ruby hue and topped by a brownish to cream-colored head. The Weyermann® version is an authentic interpretation of this pre-industrial working-class ale. Its soft Weyermann® Vienna and caramel malts give it a harmonious flavor and easy drinkability, while English and Slovenian aroma hops contribute fruity notes of cherry and black currant. A smidgen of de-husked Weyermann® roasted malt adds a mild background of dark chocolate that lingers well into the finish. This beer suits very well with beef and lamb stew, or chocolate-based desserts.



Beer style

Porter beers are top-fermented, deep black, with stable, fine-pored and beige to brownish head. The aroma is dominated by the dark malt. Hints of coffee, chocolate or roasted flavors are to be expected. In addition to the moderate bitterness from the hops, these beers can have a slightly astringent aftertaste.

Malt bill

Weyermann® Vienna Malt	76.0 %
Weyermann® CARAAMBER®	10.0 %
Weyermann® CARARED®	10.0 %
Weyermann® CARAFA® Special Type 3	4.0 %

Brewing

Mash regime	Infusion: Mash in at 68°C (154°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,054 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5,2 %	
Hop recommendation	Bitter Hop	East Kent Golding	20 IBU at the beginning of boiling
	Aroma Hop	Bobek	10 IBU Whirlpool
Bitter units	6	30 IBU	



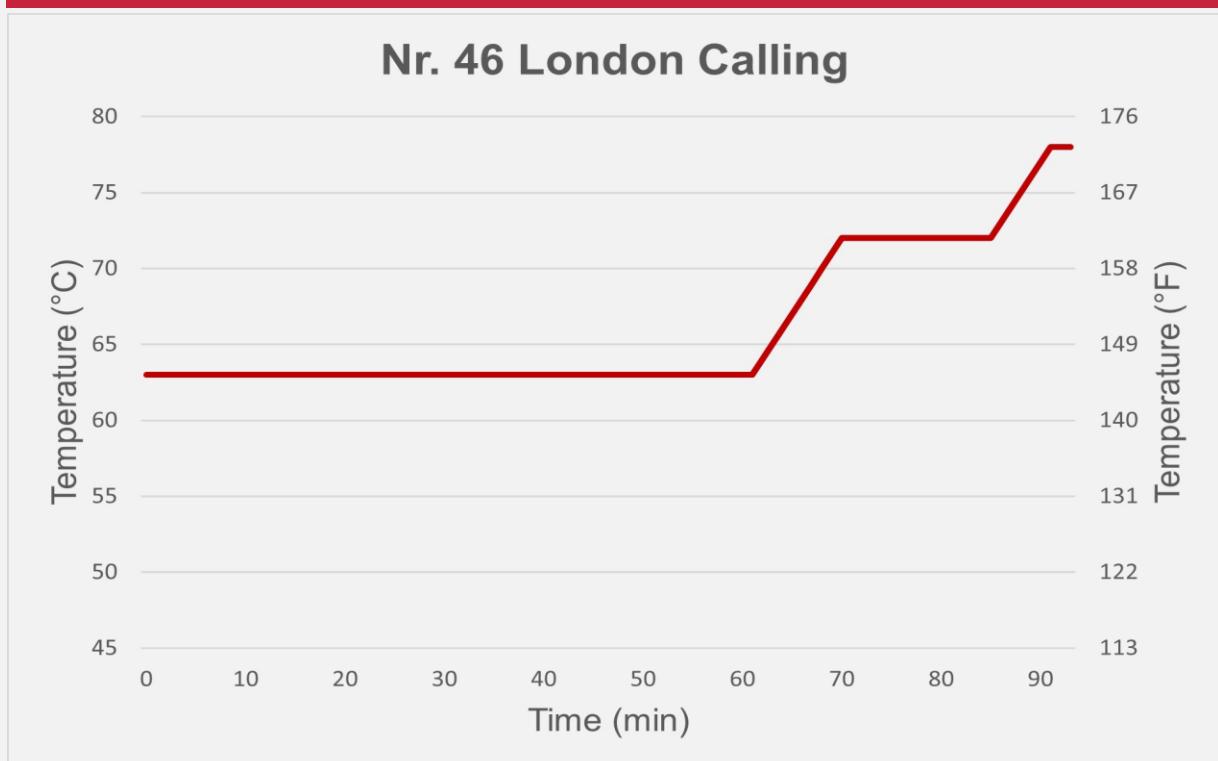
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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ S-04		top-fermented
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

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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