

## Beer description

This aptly named, deep-dark breakfast coffee porter with its crema-colored foam emanates bold and enticing scents of licorice, coffee, dark chocolate, Morello cherries, and plums.

Nonetheless, the taste is mild, dominated by a complex, bitter-sweet balance of aromatic Weyerman® chocolate and roasted malts. The dark malt notes are accented by a gentle acidity from Columbia coffee beans added to the hot wort. In the finish, this delightful symphony of flavors transitions into a delicate and long-reverberating residual sweetness.

Try this brew as a perfect treat with a hearty breakfast of bacon, eggs, pancakes, and maple syrup; a Chili con carne for lunch; a snack of baked goat cheese with honey glaze; or such scrumptious desserts as Tiramisu, Crème Brûlée or authentic Black Forest cake.



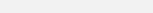
## Beer style

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

<b>Weyermann® Barke® Pilsner Malt</b>	90.0 %
<b>Weyermann® CARAAROMA®</b>	4.0 %
<b>Weyermann® CARAFA® Special Type 3</b>	3.0 %
<b>Weyermann® Chocolate Wheat Malt</b>	3.0 %

## 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	1,055 SG	13,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5,5 %	
Hop recommendation	Bitter Hop	East Kent Golding	20 IBU at the beginning of boiling
	Aroma Hop	Willamette	10 IBU Whirlpool
Bitter units		30 IBU	



## WEYERMANN® Nr. 48 Breakfast at Weyermann's

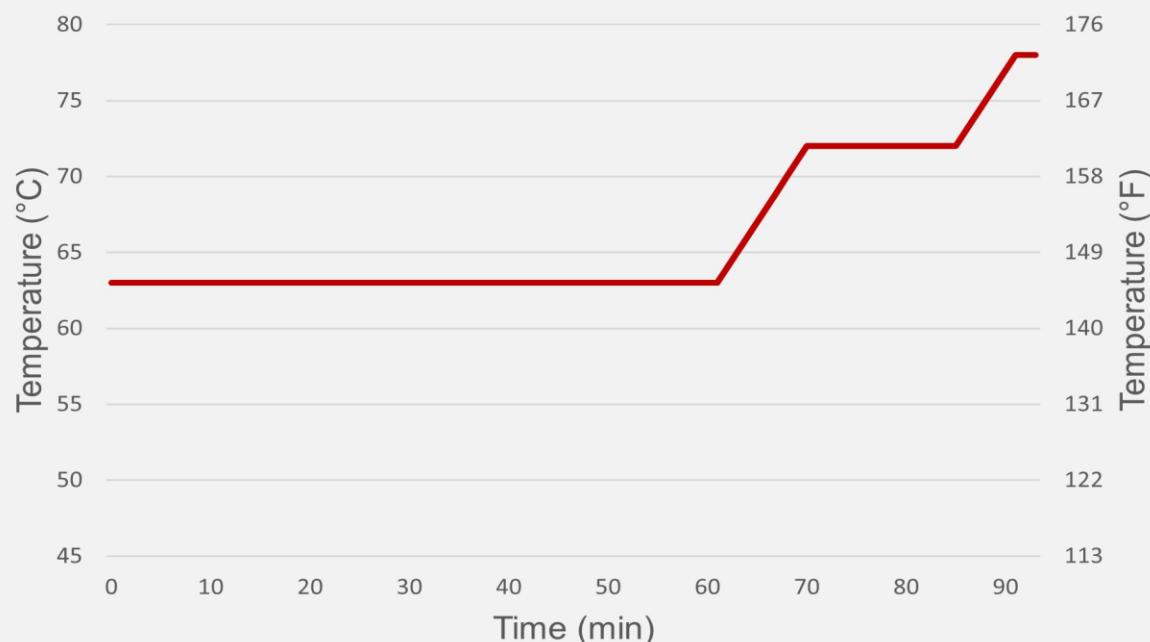
WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	Columbia Coffeebeens: 1 kg/hl (41,4 ozz/bbl) add to whirlpool		
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

#### Nr. 48 Breakfast At Weyermann's



\*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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