



WEYERMANN® Nr. 73 Stormy Baltic Sea

Beer description

Porter, with its rich balance of earthy-spicy malt flavors and mild hop aromatics, is a darker offshoot of the classic British Brown Ale. In the age of sail, many Porters were brewed especially strong to preserve its quality during the British trade with the Baltics. The Weyermann® “Stormy Baltic Sea” is a powerful, 8 %-ABV interpretation of this robust lager brew. It combines the deep maltiness of Barke® Pilsner and Munich malts, the subtle caramel sweetness of CARAMUNICH® and CARAWHEAT® malts, and the gentle roastiness of the deep black, de-husked CARAFA® Special woody-spicy notes and the floral-fruity fragrance from Cluster hops. A harmonious accompaniment to brownies with a liquid center or tiramisu. As well as strong, spicy cheese (Appenzeller, old Parmesan, Gouda).



Beer style

Baltic Porters can be top or bottom fermented. The appearance ranges from deep ruby red to black. The combination of caramel and roasted malts provide aroma and taste notes of caramel, liquorice, cocoa and chocolate. Subtle smoky notes are allowed. The slight hop bitterness harmonises with the intense malt body. Due to the high original gravity, alcoholic flavours are in focus.

Malt bill

Weyermann® Barke® Pilsner Malt	63.0 %
Weyermann® Munich Malt Type 2	20.0 %
Weyermann® CARAMUNICH® Type 3	9.0 %
Weyermann® CARAWHEAT®	5.0 %
Weyermann® CARAFA® Special Type 3	3.0 %

Brewing

Mash regime	Infusion: Mash in at 66°C (150°F) and rest for 35 min, heat up to 68°C (154°F) and rest for 35 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,079 SG	19 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	8.0 %	
Hop recommendation	Bitter Hop	Cluster	25 IBU at the beginning of boiling
	Aroma Hop	Cluster	10 IBU 10 min before end of boiling
Bitter units		35	IBU



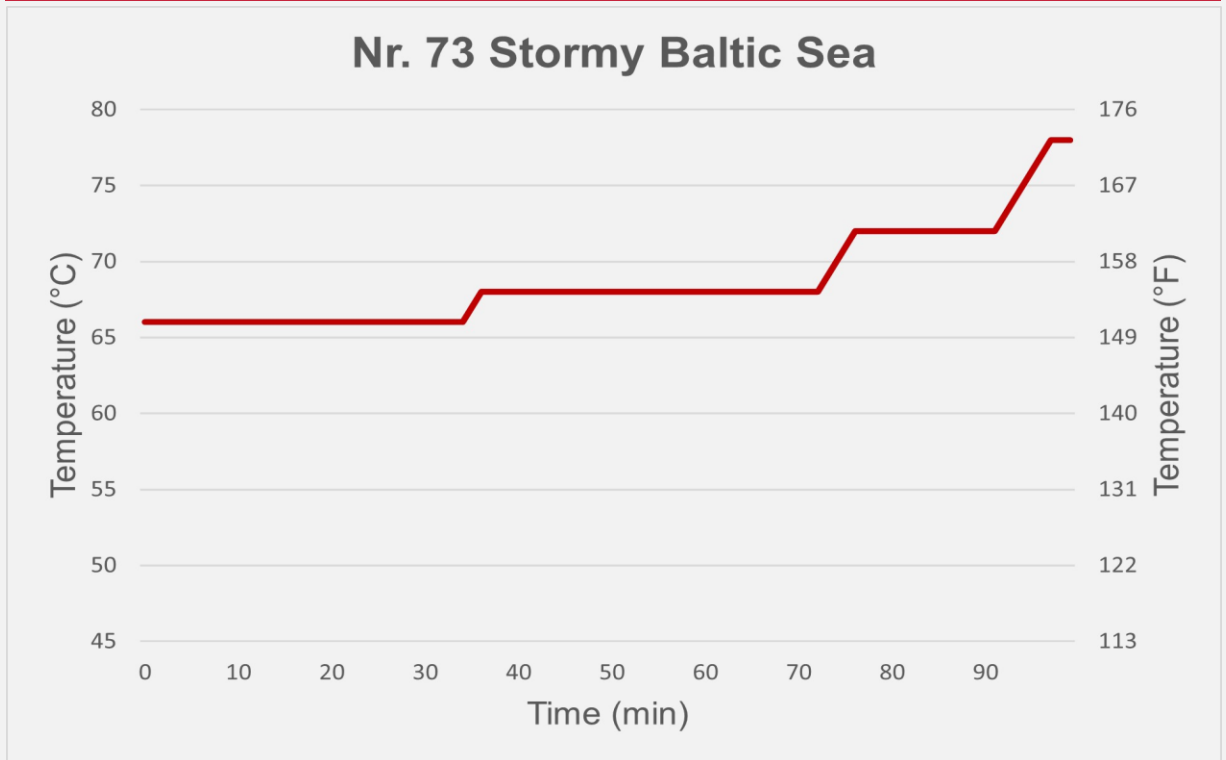
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ S-189	bottom-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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