



WEYERMANN® Nr. 77 Smoke on the Porter

Beer description

Smoke and English porters seem to be a natural combination, as the malt used to be dried on the kiln over an open fire. The appearance of this unfiltered beer is reminiscent of an espresso with a dark brown crema. The bouquet exudes clear aromas of roasted coffee, chocolate and classic English hops. On the palate, a good dose of Munich malt mixes with the aromas of smoked malt. A combination that softens the body and makes this dark beer fabulously drinkable. In the refreshing finish, the dominant chocolate and coffee notes are joined by a hint of walnut and a touch of acidity. This beer pairs well with rustic dishes such as lamb stew, roast pork or smoked turkey and even a dessert of brownies or crème brûlée.




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® <i>Munich Malt Type 1</i>	45.0 %
Weyermann® <i>Beech Smoked Barley Malt</i>	40.0 %
Weyermann® <i>CARAMUNICH® Type 3</i>	10.0 %
Weyermann® <i>CARAFA® Special Type 3</i>	5.0 %

Brewing

Mash regime	Infusion: Mash in at 68°C(154°F) and rest for 70 min, heat up to 72°C (172°F) and rest for 15 min, mash out at 78°C (172°F)		
Beer parameters	Original gravity	1,063 SG	15,5 °P
	CO2-content	2,5 - 2,8 volumes	5,0 - 5,5 g/l
	Alcohol by volume	6.0 %	
Hop recommendation	Bitter Hop	East Kent Golding	25 IBU at the beginning of boiling
	Aroma Hop	East Kent Golding	5 IBU 10 min before end of boiling
Bitter units		30 IBU	



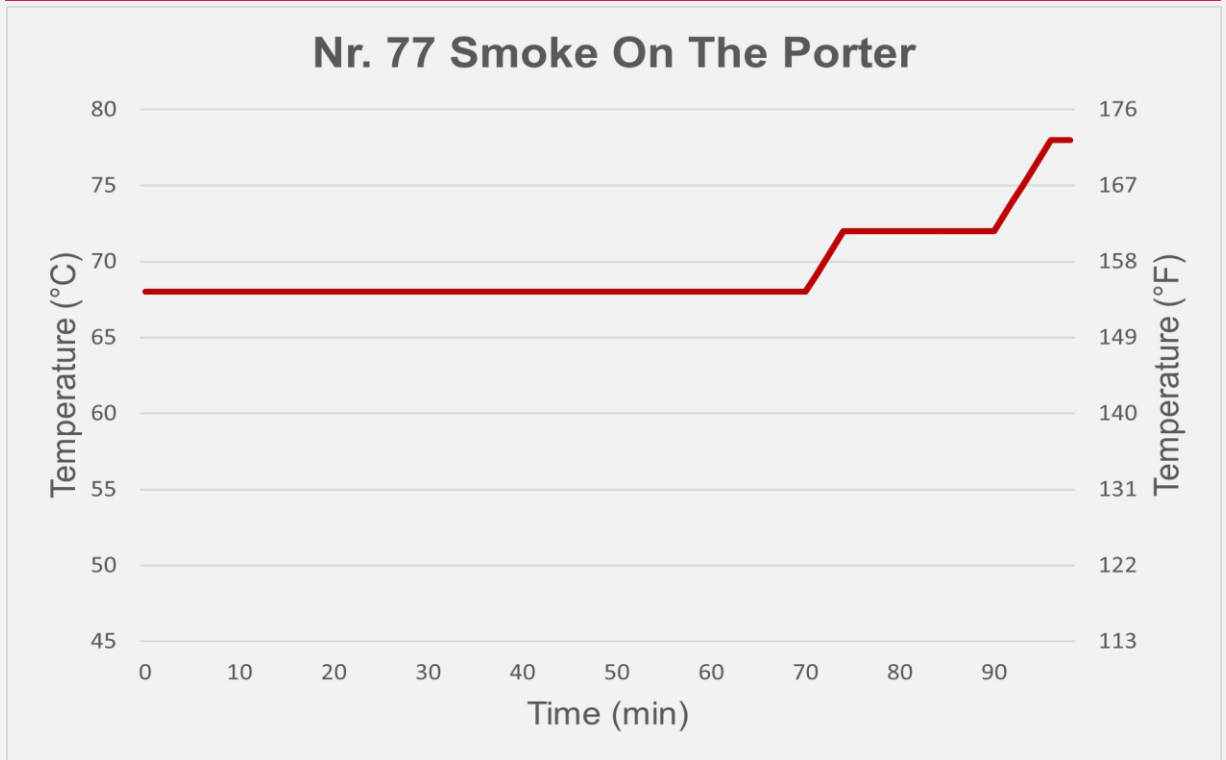
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WEYERMANN® SPECIALTY MALTS

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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