

**WEYERMANN® Nr. 15 Imperial Stout****Beer description**

True to its name, the Weyermann® Imperial Stout is a classic example of a British strong dark ale. A firm Cappuccino-like head rides atop the opaque, ebony brew. Upfront, the beer emanates delicate and enticing aromas of licorice; in the back, it finishes with warming notes of alcohol. On the palate, this deep black ale has a substantial mouthfeel. It also delivers unmistakable tastes of dark, bitter chocolate, fine cacao, as well as some gentle roastiness. There are also hints of coffee and vanilla, reminiscent of Kahlua, the Mexican liqueur. Overall, this brew is well-balanced with a restrained bitterness and an equally restrained residual sweetness, which makes for a delicious sipping beer.

When paired at the table, it is an ideal companion for such desserts as chocolate muffins or crème brûlée.

**Beer style**

Stouts are top-fermented, dark brown to almost black in color, with fine-pored, very firm, light brown head. The smoky aroma ranges from nothing to strong. Beside the strong malty aroma, which is characterized by hints of coffee, cocoa and roasting notes of dark berries can emerge. The hoppy aroma is usually subtle, yet the bitterness of the hops. Stouts can have either a dry or sweet finish.

Malt bill

Weyermann® Pilsner Malt	78.0 %
Weyermann® CARARED®	5.0 %
Weyermann® Pale Wheat Malt	5.0 %
Weyermann® Munich Malt Type 2	5.0 %
Weyermann® Special W®	3.0 %
Weyermann® Chocolate Wheat Malt	2.0 %
Weyermann® CARAFA® Special Type 2	2.0 %

Brewing

Mash regime	Infusion: Mash in at 45°C (113°F) and rest for 15 min, heat up to 50°C (122°F) and rest for 10 min, heat up to 63°C (145°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 20 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,078 SG	18,8 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 2,8 g/l
	Alcohol by volume	7.6 %	
Hop recommendation	Bitter Hop	Fuggles	35 IBU at the beginning of boiling
	Bitter Hop	Chinook	10 IBU after 10 min of boiling
	Aroma Hop	East Kent Golding	10 IBU at the end of boiling
Bitter units		55 IBU	



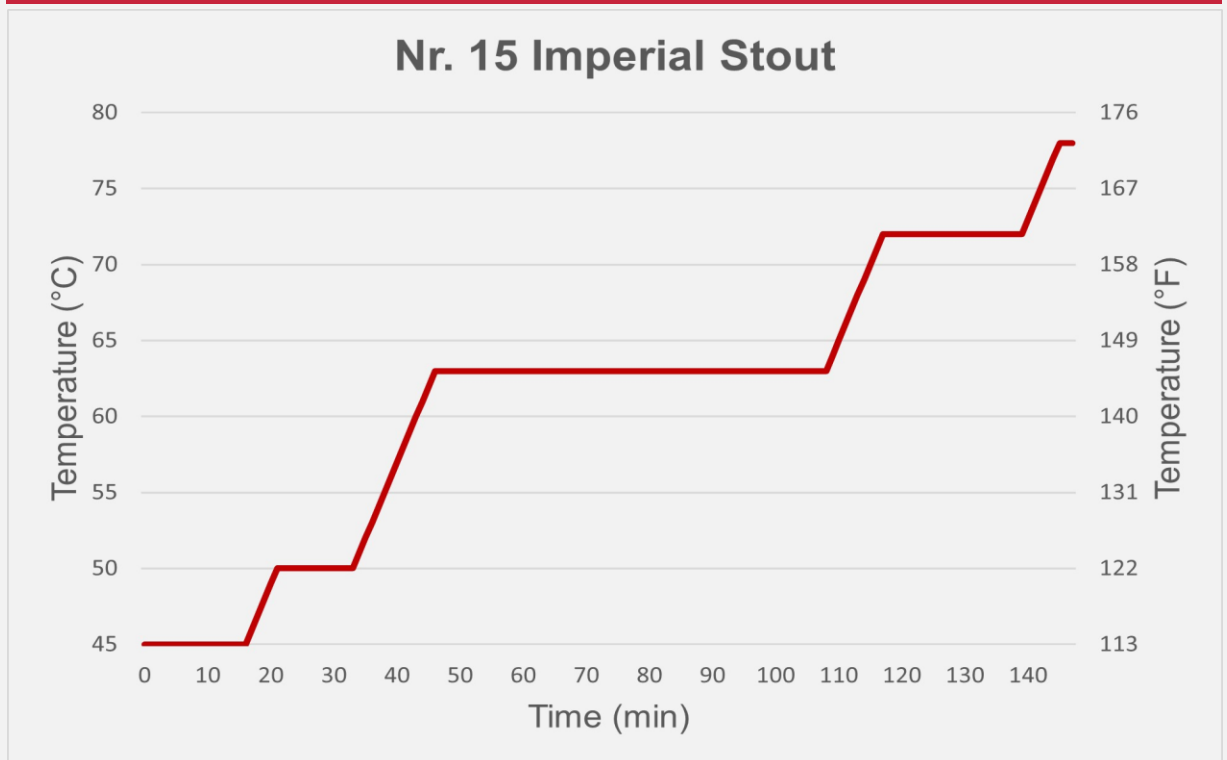
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WEYERMANN® SPECIALTY MALTS

Ingredients

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