



# WEYERMANN® Nr. 20 Brown Ale

WEYERMANN® SPECIALTY MALTS

## Beer description

The head atop this brown ale is firm and cream-colored. The bouquet combines malty notes with delicate hoppy notes. On the palate, dark caramel notes dominate upfront, giving way to hints of fine nougat, cocoa, chocolate, and some roasted malt. These taste elements blend harmoniously in the finish with a lingering and refreshing hop bitterness. Pair this classic, English-style ale with such hearty dishes as lamb or game, or with strong cheeses. It also fits well with a delicious crème brûlée.



## Beer style

Brown Ales are top-fermented, brown to copper colored, with beige head. Depending on interpretation there are notes of caramel, chocolate, toffee, nuts or exotic fruits. A moderately hop aroma complete the flavor. The bitterness range from moderate to strong.

## Malt bill

Weyermann® Barke® Pilsner Malt	73.0 %
Weyermann® Munich Malt Type 2	22.0 %
Weyermann® Chocolate Wheat Malt	2.0 %
Weyermann® Special W®	2.0 %
Weyermann® CARARED®	1.0 %

## Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,051 SG	12,5 °P
	CO2-content	2,3 - 2,5 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	East Kent Golding	15 IBU at the beginning of boiling
	Aroma Hop	East Kent Golding	5 IBU 5 min before end of boiling
Bitter units			IBU



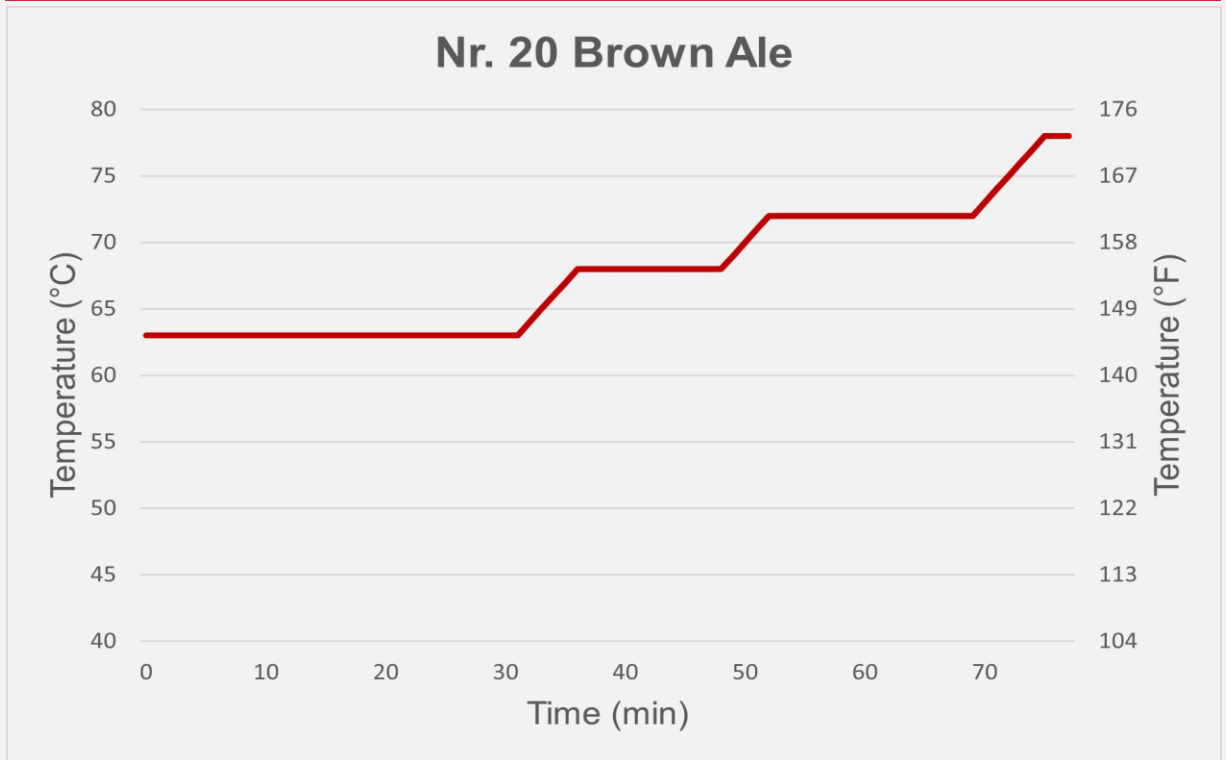
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### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ US-05	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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