



WEYERMANN® Nr. 25 Under The Kilt

Beer description

This barley-based Scottish brew has been made for at least 5,000 years. It was once flavored with honey, herbs, and heather flowers, but since the late Renaissance the flavoring has mostly been British hops. The Weyermann® version has an intensely bright, almost sherry-like red color. The beer is topped by a fine, cream-colored head of foam. The bouquet is subtle with notes of caramel, herbal hops, forest honey, Earl Gray tea, and a mildly smoky undertone. The taste is slightly smoky, with characteristically rich biscuit notes, too. Overall, this ale is highly drinkable, with a pleasant and gentle balance of sweet and bitter notes that lasts into the finish. This classic Scottish ale goes well with an equally classic Scottish dish of hot- or cold-smoked salmon.




Beer style

The top-fermented speciality comes in a reddish to black color. The body is characterised by intense malt notes of caramel, toffee as well as roasted aromas. Smoke aromas can also be present. The alcohol is in the background due to the intense malt flavours. The hop bitterness is noticeable, but slightly present.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	74.0 %
Weyermann® <i>CARAAMBER®</i>	10.0 %
Weyermann® <i>Beech Smoked Barley Malt</i>	10.0 %
Weyermann® <i>Special W®</i>	5.0 %
Weyermann® <i>CARAAROMA®</i>	1.0 %

Brewing

Mash regime	Infusion: Mash in at 68°C (154°F) and rest for 70 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,059 SG	14,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.3 %	
Hop recommendation	Bitter Hop	East Kent Golding	18 IBU at the beginning of boiling
	Aroma Hop	Williamette	5 IBU 10 min before end of boiling
	Aroma Hop	Williamette	2 IBU Whirlpool
Bitter units		25 IBU	



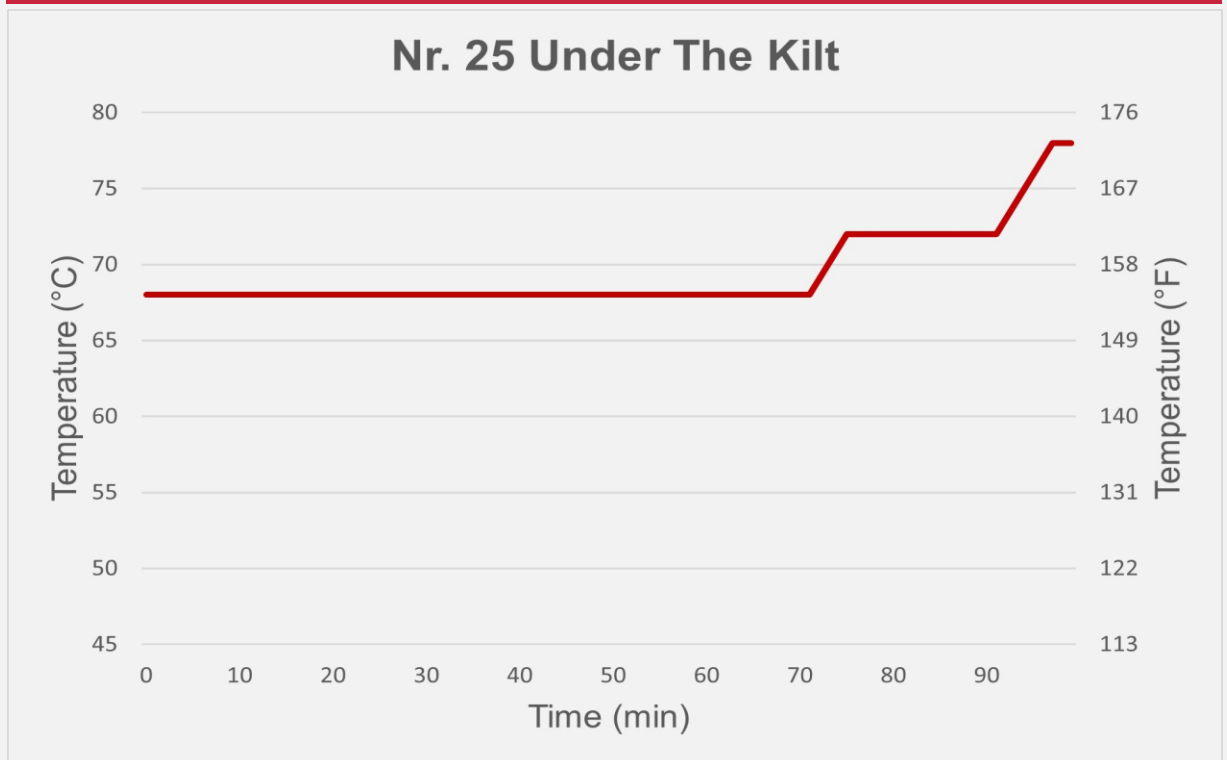
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WEYERMANN® SPECIALTY MALTS

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

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg