

**WEYERMANN® Nr. 2 Double Imperial Black IPA****Beer description**

The foam atop this black, strong ale is beige; and the bouquet is composed of surprising notes of fresh fruit, which include apple, pear, gooseberry, and kiwi. On the palate, the mouthfeel is soft, almost oily; and the taste has distinct espresso-like notes. The finish is dominated by a refreshing hop bitterness. For this beer, several diverse food pairings fit the bill. These include rye bread or dark pumpernickel, liver sausage, bologna sandwiches, a hefty meatloaf, or even a beef tartar. Special pairing would be a chocolate mousse with raspberry sauce.

**Beer style**

Black IPAs are top-fermented beers which are dark brown or almost black in color, with beige, creamy head. The distinctive hoppy aroma is reminiscent of fruity, flowery, resinous and even herby notes. Their high alcohol content makes Black IPAs full-bodied.

**Malt bill**

Weyermann® Barke® Munich Malt	44.0 %
Weyermann® Barke® Pilsner Malt	34.0 %
Weyermann® CARABELGE®	10.0 %
Weyermann® Abbey Malt®	8.0 %
Weyermann® Acidulated Malt	2.0 %
Weyermann® CARAFA® Special Type 2	2.0 %

**Brewing**

Mash regime	Infusion: Mash in at 52°C (126°F) and rest for 15 min, heat up to 62°C (144°F) and rest for 55 min, heat up to 68°C (154°F) and rest for 15 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,072 SG	17,5 °P
	CO <sub>2</sub> -content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	7.0 %	
Hop recommendation	Bitter Hop	Saphir	10 IBU 5 min after start boiling
	Bitter Hop	Herkules	40 IBU 5 min after start boiling
	Aroma Hop	Cascade	10 IBU 5 min before end of boiling
	Aroma Hop	Galaxy	12 IBU 5 min before end of boiling
	Aroma Hop	Simcoe	8 IBU Whirlpool
Bitter units	🍷🍷🍷🍷 80 IBU		



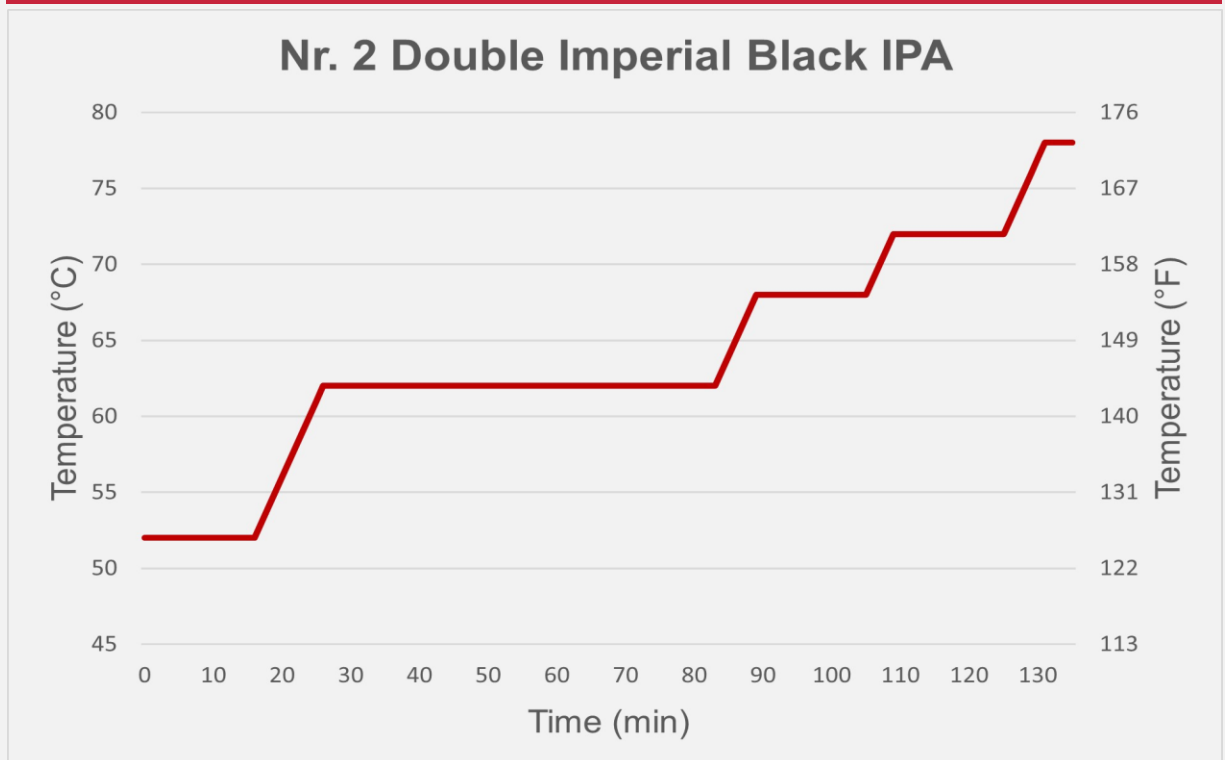
## WEYERMANN® Nr. 2 Double Imperial Black IPA

WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	Cold hopping 50 g/hl (2.07 oz/bbl): Citra and Saphir		
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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