



WEYERMANN® Nr. 33 Baltic Porter

Beer description

The Baltic Porter is a 19th century ale style that was developed for Britain's Scandinavian beer market. It was usually brewed stronger and more heavily hopped than the typical brown Porter, which was popular in the domestic market. This increased the beer's microbiological stability for the long journey at sea. The Weyermann® Baltic Porter has a creamy, beige-brown crown. Its bouquet impresses with intense notes of chocolate, cocoa and caramel. The mouthfeel is soft with a harmonious balance of fine chocolate, fruity-sweet raspberry and strawberry, as well as nutty malt aromas that are reminiscent of lightly roasted and caramelized sweet chestnuts. Overall, the hop and malt aromas in this brew are well integrated and round the beer off perfectly in the finish. Strong stews go ideally with this beer, as does chocolate cake.




Beer style

Baltic Porters can be top or bottom fermented. The appearance ranges from deep ruby red to black. The combination of caramel and roasted malts provide aroma and taste notes of caramel, liquorice, cocoa and chocolate. Subtle smoky notes are allowed. The slight hop bitterness harmonises with the intense malt body. Due to the high original gravity, alcoholic flavours are in focus.

Malt bill

Weyermann® <i>Pale Ale Malt</i>	70.0 %
Weyermann® <i>CARAMUNICH® Type 3</i>	12.5 %
Weyermann® <i>CARABOHEMIAN®</i>	8.5 %
Weyermann® <i>CARARED®</i>	6.0 %
Weyermann® <i>Chocolate Wheat Malt</i>	3.0 %

Brewing

Mash regime	Infusion: Mash in at 68°C (154°F) and rest for 75 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,068 SG	16,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.8 %	
Hop recommendation	Bitter Hop	East Kent Golding	25 IBU at the beginning of boiling
	Bitter Hop	East Kent Golding	10 IBU 5 min before end of boiling
	Aroma Hop	Styrian Golding	5 IBU at the end of boiling
Bitter units		40 IBU	



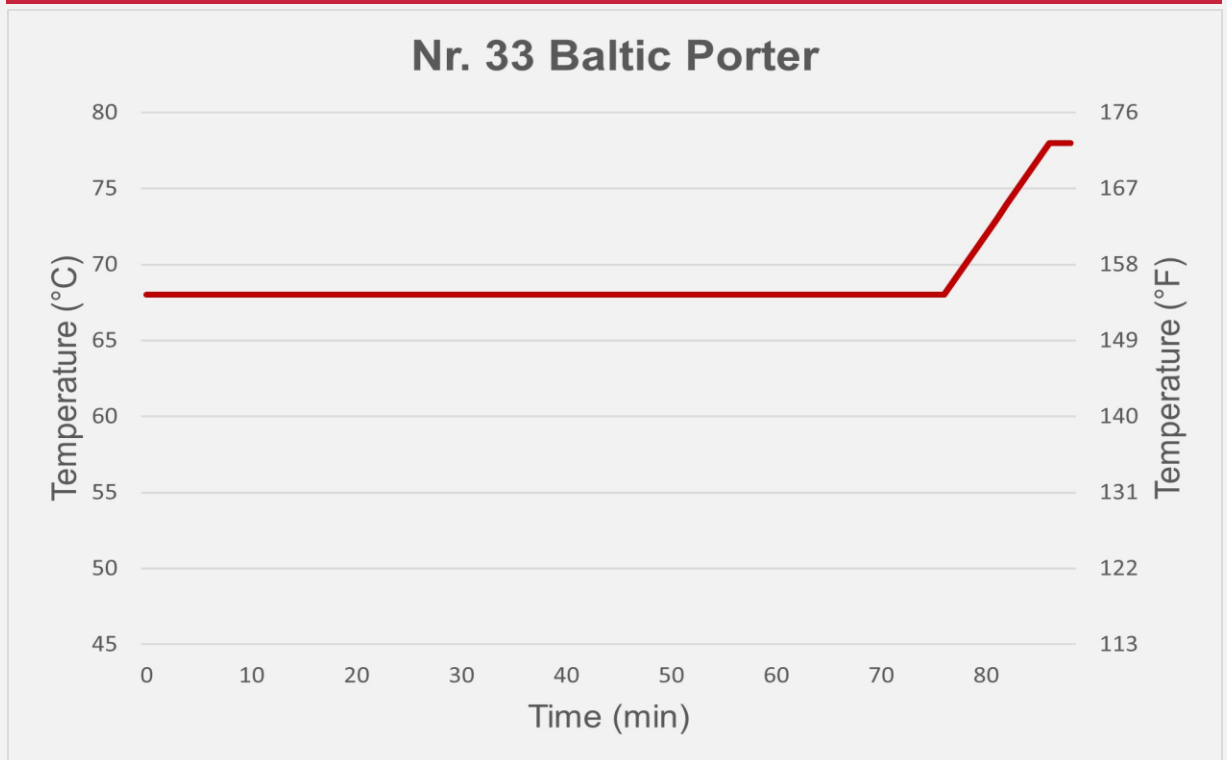
WEYERMANN® Nr. 33 Baltic Porter

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

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