



WEYERMANN® Nr. 35 Sabine's Espresso Stout

Beer description

To celebrate Sabine Weyermann's 35th anniversary, this unique stout was brewed as an anniversary brew. The combination of aromatic Munich-type malts, roasted barley, roasted malt, and a cold-extracted espresso gives this black ale with its creamy beige head a wonderful bouquet of coffee beans, cocoa, and bitter chocolate. The body is medium, accentuated by roasted aromatics and balanced by a gentle, pleasant bitterness from Aurora Hops, a Slovenian aroma hop variety.

As a food pairing for this beer, look for anything that also goes well with coffee. Especially such desserts as brownies with a gooey centre or a sweet and creamy panna cotta from the Piedmont region of Italy are a perfect match. Try it with the all-time Italian classic, a traditional tiramisu, too.




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	75.0 %
Weyermann® Munich Malt Type 2	15.0 %
Weyermann® CARAAROMA®	5.0 %
Weyermann® CARAFA® Special Type 3	3.0 %
Weyermann® Roasted Barley	2.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 5 min, heat up to 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	1,051 SG	12,5 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.8 %	
Hop recommendation	Bitter Hop	Aurora	20 IBU at the beginning of boiling
	Aroma Hop	Aurora	10 IBU 10 min before end of boiling
Bitter units		30 IBU	



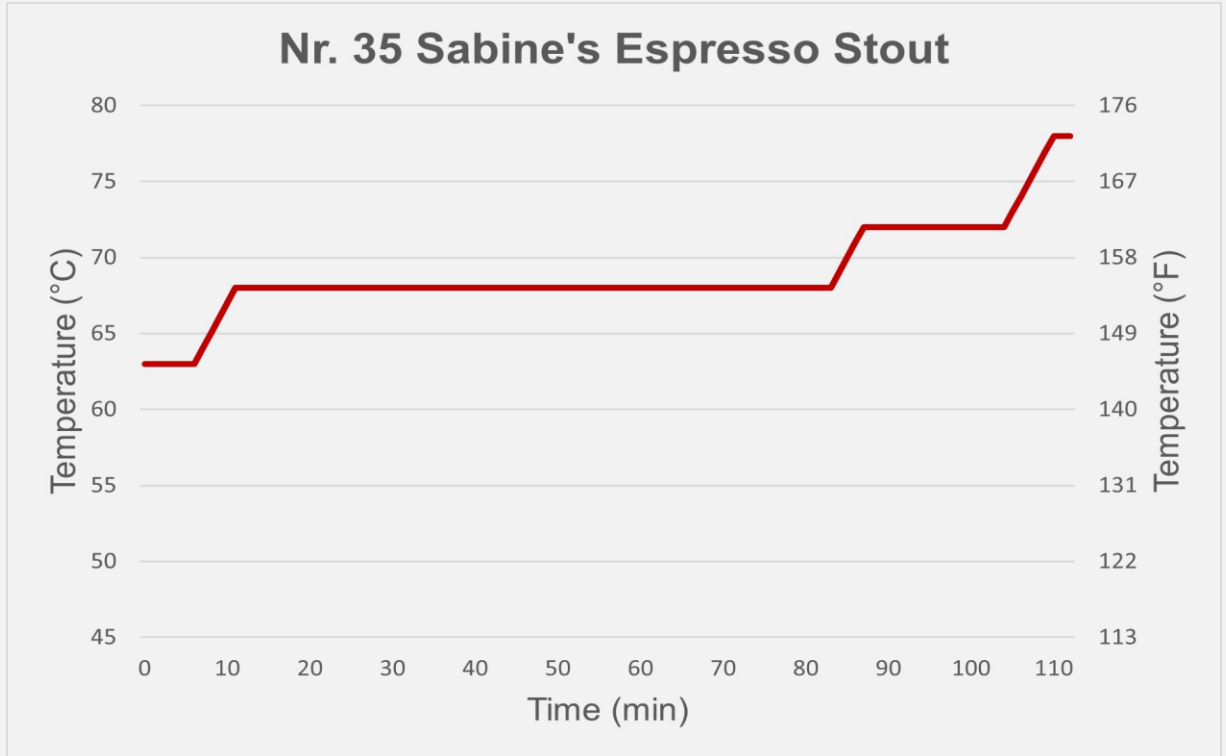
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Coffeebrew (Coldbrew) per hl wort: extract 600 g (24 oz) fine grinded Espresso beans for 16 hours in water. Addition 5 minutes before end of boiling.		
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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