



WEYERMANN® Nr. 36 Chocolate Mint Stout

Beer description

This mahogany-colored, dessert stout with its fine, beige crown of foam impresses upfront with an inviting bouquet of mint and cocoa. The taste, too, is dominated by chocolate aromas, which gradually transitions first into mild mint flavors and then into restrained roastiness. In the finish, this ale fades slowly with lingering, refreshing mint notes. Overall, this accented special beer is wonderfully balanced between chocolate and mint and is carried by distinct malt flavors. It is suited well as a complement rather than a contrast. Therefore, it pairs perfectly with such chocolate-based desserts as mousse au chocolate, chocolate cake, or just a piece of dark chocolate. This stout also has enough character to round off a dish all by itself.



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	77.0 %
Weyermann® Munich Malt Type 2	10.0 %
Weyermann® Special W®	5.0 %
Weyermann® CARAAROMA®	5.0 %
Weyermann® Chocolate Wheat Malt	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,056 SG	13,9 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	5.5 %	
Hop recommendation	Bitter Hop	Fuggles	30 IBU 5 min before end of boiling
Bitter units			30 IBU



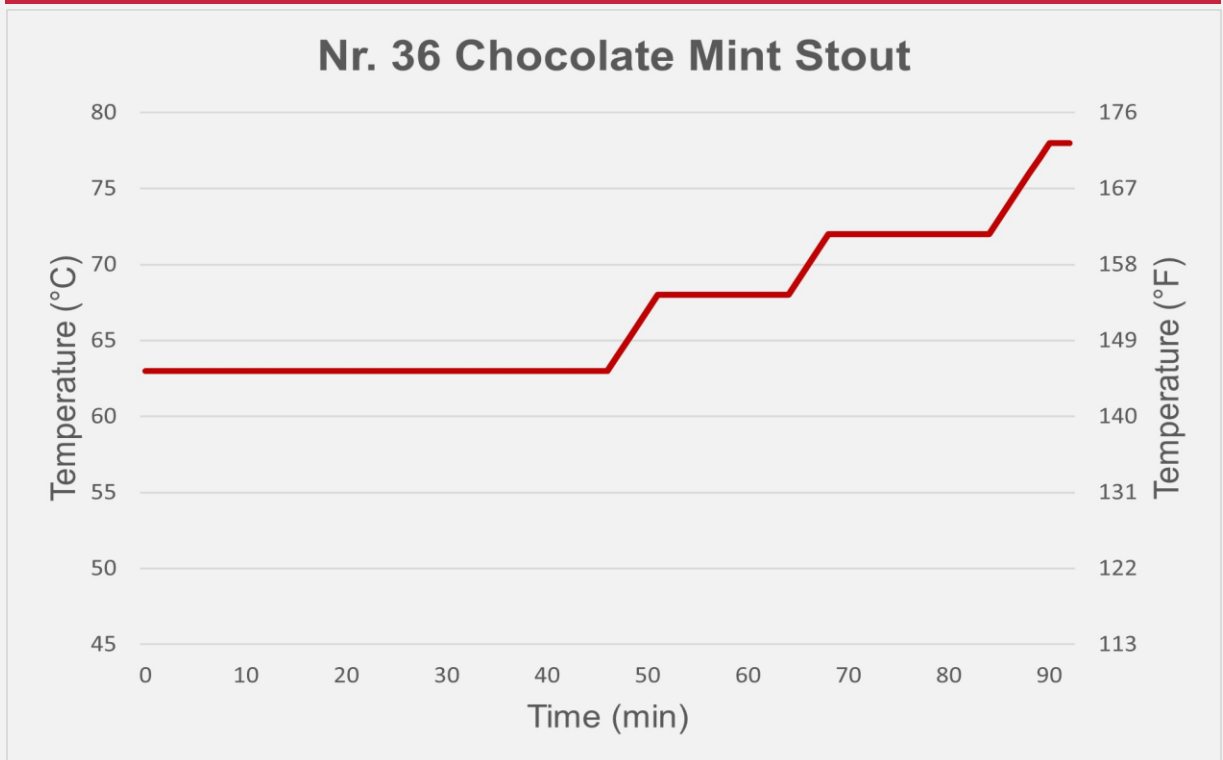
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Addition 5 min before end of boil: 100 g/hl (4,14 oz/bbl) Cocoa Nibs, 50 g/hl (2,07 oz/bbl) Mint		
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