



WEYERMANN® Nr. 59 Milk Stout

WEYERMANN® SPECIALTY MALTS

Beer description

This creamy Stout with its beige head of foam was first introduced in England in 1907. It is soft upfront full-bodied, rich and malty and sweet with gentle notes of roasted coffee, bitter chocolate and vanilla in the finish. It got its "milk" moniker and residual sweetness from the addition to the boiling wort of a good portion of lactose, an unfermentable sugar found in milk. The base of Weyermann® Barke® Pilsner gives this ale a deeply malty backbone, supported by small amounts of barley and wheat caramel malts. Cluster hops sets floral-spicy counterpoints for both flavor and aroma. This complex brew stands up well as a contrast to a rustic beef roast or stew, or as a complement to a chocolate cake with a gooey inside.




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® Barke® Pilsner Malt	77.0 %
Weyermann® Munich Malt Type 1	10.0 %
Weyermann® CARAWHEAT®	5.0 %
Weyermann® CARAMUNICH® Type 2	5.0 %
Weyermann® CARAFA® Special Type 3	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 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	1,058 SG	13,5 °P
	CO2-content	2,0 - 2,5 volumes	4,5 - 5,0 g/l
	Alcohol by volume	5.4 %	
Hop recommendation	Bitter Hop	Cluster	20 IBU at the beginning of boiling
	Aroma Hop	Cluster	10 IBU 10 min before end of boiling
Bitter units		30 IBU	



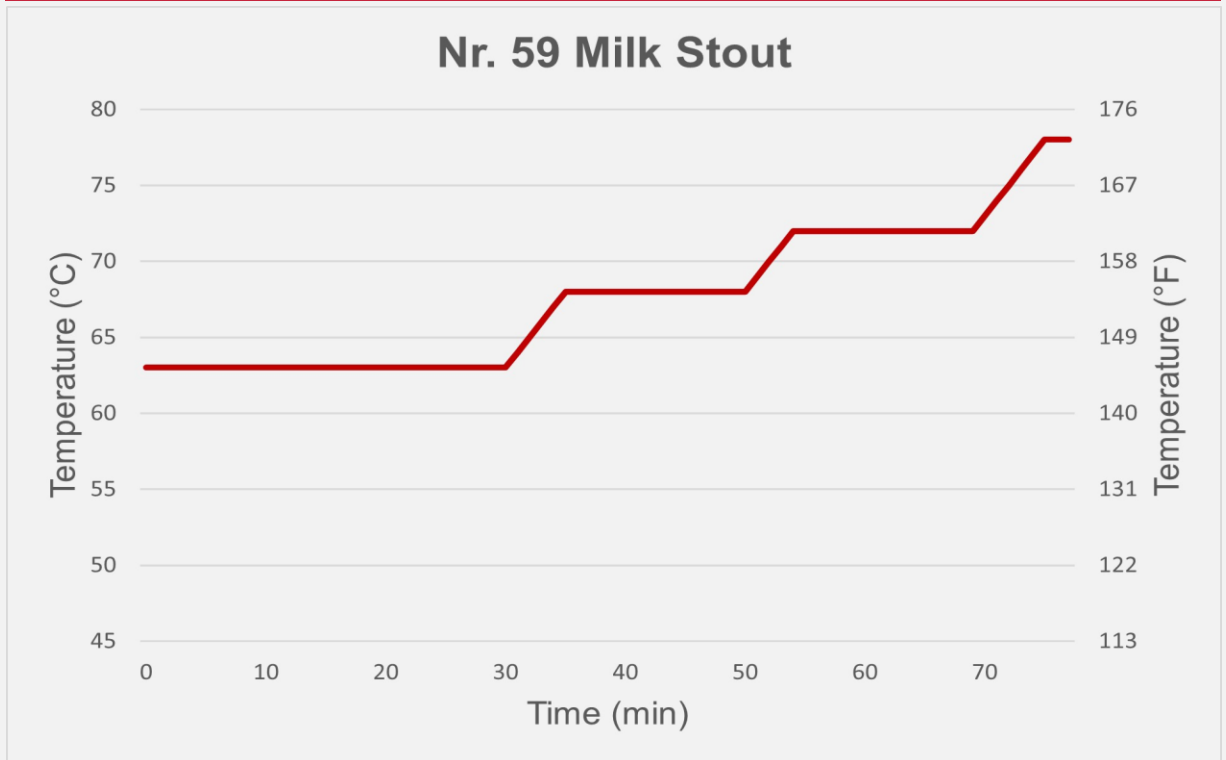
WEYERMANN® Nr. 59 Milk Stout

WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	Lactose: add 1 kg/hl (41 oz/bbl) of Lactose 10 min before end into wort (increases specific gravity by 1%)		
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