



WEYERMANN® Nr. 5 Licorice Porter

WEYERMANN® SPECIALTY MALTS

Beer description

To honor the tradition, Weyermann® has created several enticing licorice-flavored beer specialties, designed to cast a gentle spell upon anyone who tries them. One of these surprising beers is Weyermann® Licorice Porter, an ebony-black brew with an elegant, mocha-colored head of foam. On the palate, the beer impresses with its strong up-front aromas of coffee, fresh licorice, light roasted nuts, and fine dark chocolate. The brew's full-bodied mouthfeel is dominated by a pleasant roastiness blending harmoniously with the flavor of licorice. The brew finishes with strong malt reverberations. This Weyermann® specialty beer is a perfect accompaniment for ice cream or sweet desserts...and is an ideal nightcap after a hard day's work.



Beer style

Porter beers are top-fermented, deep black, with stable, fine-pored and beige to brownish head. The aroma is dominated by the dark malt. Hints of coffee, chocolate or roasted flavors are to be expected. In addition to the moderate bitterness from the hops, these beers can have a slightly astringent aftertaste.

Malt bill

Weyermann® Vienna Malt	75.0 %
Weyermann® CARAAROMA®	10.0 %
Weyermann® CARAMUNICH® Type 2	10.0 %
Weyermann® CARAFA® Special Type 1	5.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 40 minutes, heat up to 72°C (162°F) and rest for 15 minutes, draw partial mash (1/3) and boil for 5 minutes, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,072 SG	17,5 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	7.2 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	15 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Perle	10 IBU 20 min before end of boiling
	Aroma Hop	Hallertauer Perle	5 IBU 10 min before end of boiling
Bitter units		35 IBU	



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Ingredients

Boiling time	60 minutes		
Special characteristics	Licorice: 100 g/hl (4.13 oz/bbl) added to the whirlpool		
Yeast recommendation	Fermentis SafAle™ T-58	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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