



WEYERMANN® Nr. 60 Sabine's Coconut Dream

Beer description

As is typical of the style, a soft beige foam crown covers the mahogany beer that was brewed with dark Weyermann® malts and roasted coconut flakes. Our Porter is characterized by its malty-caramel sweetness that is pleasant and not cloying. In our Coconut Porter, this is accompanied by intense tropical coconut notes and dark chocolate and licorice aromatics that seductively rise into the nose and arouse the desire for the first sip. The creamy appearance is also present as the beer plays around on the palate with a particularly velvety mouthfeel. Notes of dark chocolate and roasted coconut flakes are balanced with a pleasant caramel flavor in the aftertaste. Due to its malty notes, the Coconut Porter is particularly suitable as a companion to desserts such as cake, dessert or ice cream. It but can also be served with Thai curry.



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® Pilsner Malt	58.5 %
Weyermann® Pale Wheat Malt	14.5 %
Weyermann® CARAMUNICH® Type 1	5.5 %
Weyermann® CARABELGE®	5.5 %
Weyermann® CARABOHEMIAN®	3.0 %
Weyermann® Munich Malt Type 2	3.0 %
Weyermann® Special W®	2.3 %
Weyermann® CARAAROMA®	2.2 %
Weyermann® Chocolate Wheat Malt	1.5 %
Weyermann® Chocolate Rye Malt	1.5 %
Weyermann® CARAMUNICH® Type 3	1.5 %
Weyermann® CARAFA® Type 3	1.0 %

Brewing

Mash regime	Infusion: Mash in at 66°C (151°F) and rest for 70 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	1,065 SG	15,9 °P
	CO ₂ -content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	6.0 %	
Hop recommendation	Bitter Hop	Magnum	30 IBU at the beginning of boiling



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Bitter units

Bitter Hop	Northern Brewer	8 IBU	30 min before end of boiling
Aroma Hop	East Kent Golding	4 IBU	20 min before end of boiling
		42 IBU	



WEYERMANN[®] SPECIALTY MALTS



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Ingredients

Boiling time	60 minutes		
Special characteristics	roasted coconut: 1,4 kg/hl (57.8 oz/bbl) during 5 days of storage time		
Yeast recommendation	Fermentis SafAle™ US-05	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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