

WEYERMANN® SPECIALTY MALTS



Weyermann® J.B. Imperial Porter Barrel Aged

A strong beer - our Imperial Stout is topped with a foam that makes it look like cappuccino. The elegant aroma of exotic fruits and red wine, with the beer's deep black color join perfectly with the beer's warming notes of alcohol. During the first sip a firework of impressions unfold in the mouth, the flavors develop from the finest of dark chocolate to the finest cocoa and finish with a perfect roasted aftertaste. The beer is ideally balanced between the hop bitterness and the subtle malt sweetness. This dessert beer is a great companion to chocolate muffins or Crème Brûlée.

Malt bill:

Malt type	%
Weyermann® Bohemian Pilsner Malt	77
Weyermann® Carafoam®	10
Weyermann® Carafoam® Special Type 2	6
Weyermann® Special W®	5
Weyermann® Acidulated Malt	2

Original gravity: 18.8 °P (1.0777)

Alcohol by volume: 9.3 %

Mash:

Mash in at 52 °C (126 °F); raise to 63 °C (145 °F); 60-minute rest; raise to 72 °C (162 °F); 20-minute rest; raise to a temperature of 78 °C (172 °F) and transfer to the lautertun

Hops: 38 BU (Green Bullet)
10 BU (Williamette)

Yeast recommendation: Fermentis® Safbrew T-58

This recipe is provided by the Weyermann® Malting Company without any guarantee for the final result, because the technical capabilities may vary from one brew house to the next. If you require further information, please contact:

Andreas Richter

Weyermann® Quality Manager, beer sommelier, and GABF judge

phone: +49 (0)951 93220-22

email: andreas.richter@weyermann.de