



# WEYERMANN® Nr. 11 Pumpernickelporter

## Beer description

When poured into a glass, the most noticeable characteristic of this beer is its sturdy, creamy, beige head of foam, which contrasts nicely with the ebony-dark, almost black color of the Porter itself. The nose of this brew is a veritable burst of roasted aromas that are mixed with a scent of bread crust and dark German pumpernickel, as well as faint notes of lime, pine, and wood. The bouquet definitely evokes anticipation. On the palate, the flavor is dominated by the nutty notes of roasted rye and the bready notes of pumpernickel. The mouthfeel is soft and velvety with the pleasant roasted malt bitterness of a classic porter in the background. In the finish, there is a lingering hint of fine cocoa. This beer is ideally suited as an accompaniment to anything made with fresh cottage or cream cheese. It also goes well with chocolate or fruit cakes, as well as with plum deserts or fresh waffles.



## 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	69.0 %
Weyermann® CARAMUNICH® Type 2	10.0 %
Weyermann® CARABELGE®	6.0 %
Weyermann® CARAAROMA®	6.0 %
Weyermann® Chocolate Rye Malt	4.0 %

## Brewing

Mash regime	Mash in at 45 °C (113 °F), heat up to 50°C (122°F) and rest for 5 Min, heat up to 63 °C (145 °F) and rest for 30 min; heat up to 72 °C (162 °F) and rest for 30 min; Mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1,063.000 SG	
	CO2-content	2.3 - 2.8 % volumes	
	Alcohol by volume	6.8 %	
Hop recommendation	Bitter Hop	Green Bullet	15 IBU at the beginning of boiling
	Bitter Hop	Green Bullet	10 IBU after 10 min of boiling
	Aroma Hop	Green Bullet	5 IBU at the end of boiling
Bitter units		30 IBU	



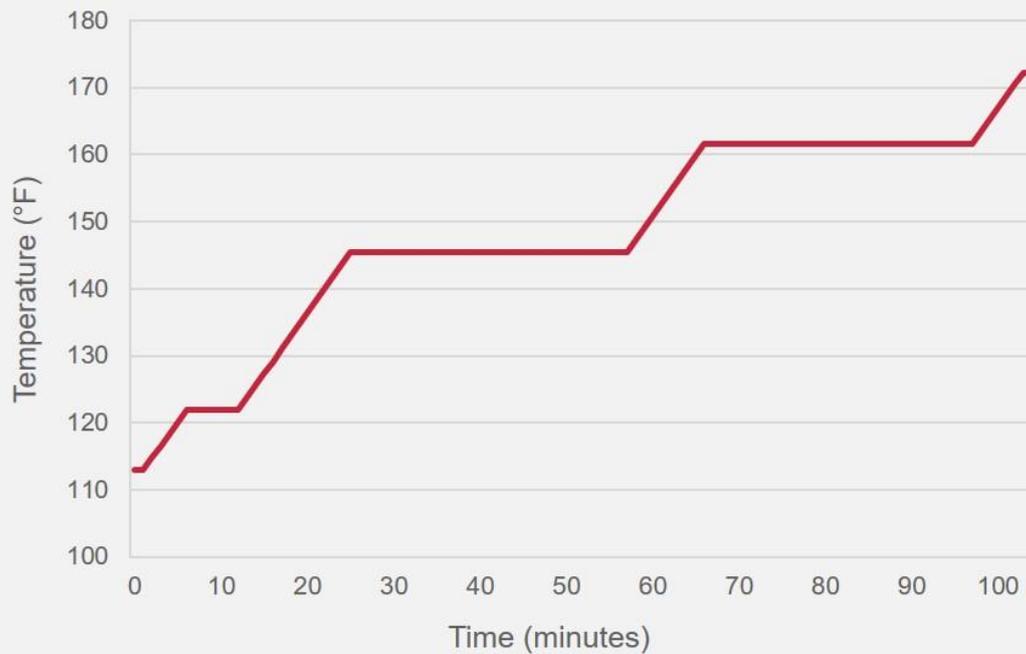
## WEYERMANN® Nr. 11 Pumpnickelporter

WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	5% pumpnickel additive for mashing in		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	5,4 - 5,6	
	Starting wort	5,0 - 5,2	
	Finished beer	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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