



## WEYERMANN® Nr. 5 "Licorice Porter"

### 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: 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 and boil for 5 minutes (100 °C (212 °F)), return the boiling part and mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.072 SG	
	CO2-content	2.3 - 2.8 % volumes	
	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	



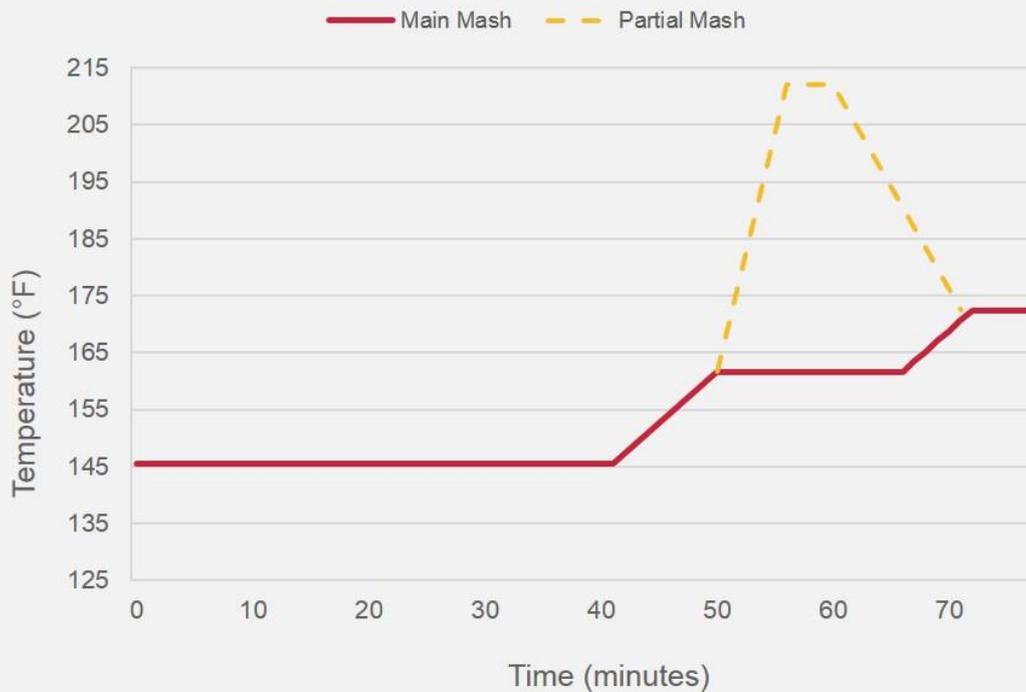
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WEYERMANN® SPECIALTY MALTS

### 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	4,3	

### 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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