Portfolio of World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales / Japanese Sakes / French Ciders / Meads

Oy Sinebrychoff Ab

Street Address, City, Postal Code, Country

Brewery Description:

Established in 1819 in the city of Helskinki, Finland. Nikolai Sinebrychoff purchased the brewing monopoly for Helsinki at auction on October 13, 1819 and thus began the Finnish brewing industry. The brewery stopped producing the products in 1890s. More recently, when they wanted to produce it again for the Olympics in Helsinki in 1952, the brewery was only producing larger beers. The sample yeast for the first batch was supposedly taken from a bottle of naturally conditioned Guinness. Sinebrychoff Porter is still brewed at the original brewery.

Sinebrychoff Porter

■ Beer Collection
■ Vintage Collection



Created by NICOLAI SINEBRYCHOFF in 1819 SINEBRYCHOFF PORTER brewed by the oldest operating brewery in Scandinavia uses four differing malts (Vienna, Munich, Chocolate, Caramel), two types of hops (Hallertau, Saaz) and a fresh young yeast [separated not filtered] for each new batch.

Primary fermentation takes four weeks at 68°F with another six (6) weeks of warm-conditioning in the tanks at 70°F.

"Nicolai SINEBRY-

CHOFF's famously satisfying PORTER"

- Michael Jackson

[World Classic Pocket Guide to Beer, p.70]

- "Rumors have it that the starter sample of the young yeast after World War II was removed from a bottle of naturally-conditioned Guinness..."
- Michael Jackson [World Classic Pocket Guide to Beer, p.70]

I	Product Details	
Style	Porter	
Alc./Vol.	7.2%	
Malts	Vienna, Munich, Chocolate, Caramel Malt	
Hops	Hallertau, Saaz	
Plato	17	
EBC	35	
IBU	45	

	Tasting Notes	
Appearance	Very dark, almost black in appearance with a small caramel colored head.	
Aroma	Strong roasted smells with dark chocolate and coffee. Some caramels. It is very sweet smelling.	
Flavor	It is an intense Baltic style porter, very much in the Imperial Style, big and very dry, smooth and oily, full of flavor, with a complex mix of bitter roastiness, fruitiness and a definite zip of hops.	
Finish	Finishes with dark chocolate.	

Suggested Food Pairings:

- Barbecue Cuisine
- Cheese (Fontina, Camembert)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles



Le	gend	
Beer Collection		Cider & Perry
Keg Collection		Sake & Yuzu Wine
Real Ale Collection		Mead
Vintage Collection		Spirits