

Porter

Source: Tom Thompson

Extract:

Original Gravity: 1.054

Finishing Gravity: 1.016-1.020

7 lbs Light or Extra Light Liquid Malt Extract

4 oz. Light Roast Barley

8 oz. Belgian Special B Malt

8 oz. British Chocolate Malt

4 oz. 120L Crystal Malt

1 cup Flaked Barley

1¼ oz Mt. Hood Hops - Bittering

1 oz Cascade, Fuggles, or Hallertauer - Aroma

Wyeast 1098 or 1056

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at around 155°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Mt. Hood)
- Boil for 60 minutes. add aroma hops (Cascade, Fuggle or Hallertauer)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

Original Gravity: 1.052

Finishing Gravity: 1.018-1.022

8 lbs British Pale Malt

4 oz. Roasted Barley

8 oz. Belgian Special B malt

8 oz. British Chocolate Malt

4 oz. 120L Crystal Malt

1 oz. cup Flaked Barley

1¼ oz Mt. Hood Hops - Bittering

1 ounce Cascade, Fuggles, or Hallertauer hops, - Aroma



Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Infusion mash at 154F for 1 hour. Sparge until 6-6.5 gal wort has been obtained. Bring to boil, add bittering hops (Mt. Hood) and boil for 1 hour. Add aroma hops and remove kettle from heat. Cool wort, pitch yeast and proceed with your normal fermentation procedure. Gravity may vary depending on system efficiency.