



English Porter (All Grain)

Our Farmhouse English Porter is a moderate-strength brown beer with a very low roasted character and bitterness level.

Tasting notes for this beer have been described as a low chocolate roasted malty beer with hints of caramel notes. A very drinkable beer with the impression of sweetness.

Grain Bill	
7.5 lbs.	Maris Otter
2.0 lbs.	Munich
0.75 lbs.	Brown Malt
0.50 lbs.	Chocolate
0.50 lbs.	British C-85
0.125 lbs.	Special B

Boil Additions	
60 Min	1 oz. Hop Pack
15 Min	0.5 oz. Hop Pack

Fermentation	
Yeast Options:	
Wyeast 1968	S-04
Wyeast 1028	Nottingham
Windsor	Omega OYL-005

Specs:	
Expected O.G. @ 72% Eff.	1.054
Expected F.G.	1.014
IBU	35
Expected ABV	5.0
SRM	25
Volume	5-5.25 Gallons

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Mash Schedule	Temp	Duration
Saccharification Rest	150-152 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 3.5 – 4.5 gallons of water for 60 minutes or until starch conversion is complete.

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-6.0 gallons of water. Collect approximately 7-7.5 gallons of wort and bring to a boil.

Add hops according to schedule on the left. .

After 60 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at 65-70 F° until fermentation subsides then rack to a secondary vessel (if desired)

After fermentation is complete rack to bottles or keg.

Brewer's Notes:

