

Homebrew Challenge American Porter (EX)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

Recipe Stats

Est. SG: 1.056

Est. FG: 1.013

IBU: 33

SRM: 33

ABV: 5.7%

Ingredients

7 lbs Pale LME

1.25 lb Amber LME

8 oz Crystal 45 Malt

8 oz Black Patent Malt

8 oz Carapils Malt

8 oz Chocolate Malt (350L)

1 oz Cascade Hops

1 oz East Kent Goldings Hops

1 oz Willamette Hops

London Ale Yeast (Wyeast 1028 or While Labs WLP013) or Safale British Ale (S-04)

Brew

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add $\frac{1}{4}$ to $\frac{1}{2}$ of your extract. Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

Hop Additions

1 oz Cascade @ 60 min

1 oz East Kent Goldings @10 min

1 oz Willamette @10 min

Fermentation

Chill wort and ferment at 65-68 °F.