



HIDDEN PIPE

Porter

Our Hidden Pipe Porter provides a treasure trove of aromatics and flavors, including cocoa, creamed coffee, espresso, molasses, and a hint of blackberry. Munich, Caramel and Chocolate malts add sweetness and depth to help balance the moderate bitterness presented by two hop additions. Add cold-brewed coffee to the finished beer to bring another layer of complexity to this easy-drinking porter!

RECIPE STATS

Est. SG: 1.05

Est. FG: 1.009

IBU: 26

SRM: 32

ABV: 5.4%

INGREDIENTS

9 lbs Pale 2-Row

12 oz Munich Malt 8L

6 oz Black Patent Malt

6 oz Chocolate Malt

8 oz Caramel 45-55 Malt

2 oz E. Kent Golding Hops

Safale English Yeast

MASH SCHEDULE

Collect and heat 3.25 gallons of water for a 60 minute single infusion mash at 148°F

Mash out at 170°F for 10 minutes, or finish the mash as you wish.

Add water to achieve boil volume of 5.7 gallons. Estimated pre-boil gravity is 1.049 SG.

Boil for 60 minutes.

HOP ADDITIONS

1 oz East Kent Golding Hops @ 60 minutes

1 oz East Kent Golding Hops @ 10 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F. Top up fermenter to reach 5 gallons and pitch yeast. Ferment at 65°F.

4 cups of cold-brewed coffee may be added before bottling.