



ENGLISH PORTER

RECIPE STATS

Est. SG: 1.045-1.050

Est. FG: 1.005-1.010

IBU: 32

SRM: 25

ABV: 5%

INGREDIENTS

6 lbs Golden Light LME

1 lb Brown Malt

1 lb Crystal 45-55

0.5 lbs Chocolate Malt

0.25 lbs Crystal 80 Malt

2 oz East Kent Golding Hops

London Ale Yeast (Wyeast 1028) or S-04
British Ale

Notes

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 ¼ to ½ 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

1.5 oz EKG @ 60 minutes

0.5 EKG @ 10 minutes

FERMENTATION GUIDELINES

Chill wort to 60°F and pitch yeast. Ferment around 65°F.