



WHISTLE STOP PORTER

Style: Brown Porter – Similar to Samuel Smith Taddy Porter

Brown to black and full-bodied it has a creamy, tan head that lasts and lasts. With a molasses aroma and a hint of butterscotch it has an intense dry character.

Batch Size: 5 Gal
OG: 1.054
FG: 1.012- 1.013
IBU: 33
SRM: 33
ABV: 5.2%

Recipe CK00020

GRAINS

9 lb. 2-Row Brewer's Malt
12 oz. Caramel 60L
6 oz. Black Malt
6 oz. Chocolate Malt
4 oz. Caramel 150L

EXTRACTS/ADJUNCTS

2 oz. Dark Molasses

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Kent Golding (60 min.)

1/2 oz. Fuggle (15 min.)

1/2 oz. Kent Golding (3 min.)

YEAST: 1st choice – WLP004 Irish Ale Yeast

2nd choice – WLP005 British Ale Yeast

All Grain Brewing Instructions

1. Gather mash water (between 1 and 1.5 quarts for each pound of grain).
2. Preheat mash water to appropriate temperature. Usually 10° - 15° above target temp of 155° . A mash temp calculator is recommended to determine optimal temperature.
3. Dough in grains, stirring thoroughly to avoid dough balls, and steep the grains for 60 minutes. Maintaining this temp will ensure best efficiency.
4. In another vessel, prepare your sparge water (roughly half of your desired boil volume). Heat this to 168° .
5. Collect your mash and sparge water in your kettle. Depending on your sparge method, your process will vary.
6. Once you have collected all of your wort, bring the kettle to a boil.
7. Lower heat and add first addition hops. Start your boil timer and raise the heat to a rolling boil. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
8. Continue to add remaining ingredients as necessary. Please Note - times are based on remaining boil duration – example: (15 mins.) means add the ingredient when 15 minutes remain on the timer.
9. When boil is complete, turn off heat.
10. Cool the wort to 75 degrees.
11. Transfer to sanitized fermenter.
12. Aerate thoroughly, and then pitch the yeast.