



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

12 oz. Caramel 60L
6 oz. Black Malt
6 oz. Chocolate Malt
4 oz. Caramel 150L

EXTRACTS/ADJUNCTS

7.5lb. Light LME
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

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.