

# Porter - All Grain Kit

Adapted from recipe found in March - April 2006 Brew Your Own Magazine

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## Ingredients

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8.25 lbs Briess 2-Row Malt	1.1 oz Black Malt
2.5 lbs Briess Bonlander Munich Malt	0.25 oz Columbus Hops
1.25 lb Briess Caramal 40L Malt	1.5 oz Cascade Hops
1.25 lb Briess Caramal 80L Malt	WLP013 – London Ale Yeast
0.75 lb Briess Chocolate Malt	

## Notes

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This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.064      FG = 1.016      SRM = 54      IBU = 27      ABV = 6.2%

## Mash Instructions

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Mash at 152F for 30 minutes  
Sparge with 168F – 172F water

## Brew Instructions

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Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot  
Add 0.25 oz of Columbus hops (bittering hops)

*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*

Boil for 30 minutes, add 0.5 ounce of Cascade hops

Boil for additional 30 minutes, turn off the heat & add 1.0 ounce of Cascade hops

Chill with a wurt chiller or water bath

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

## Fermentation

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When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock then ferment at room temperature

Ferment for 1 week or until fermentation stops

## Conditioning

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Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for 1 week or longer in the secondary before kegging or bottling.

## If Naturally Conditioning (Bottling)

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Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve 3/4 cup of corn or table (priming) sugar or 1 cup light DME in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a 1/2" - 3/4" head space in each bottle

## If Force Carbonating (Kegging)

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Transfer the beer into a sanitized keg and apply CO2 to carbonate