

# BELGIAN POORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Straddling the line between robust and Baltic porter, this smooth, malt-forward, faintly smoky dark ale from NB Milwaukee's Vaughn Stewart is in a class of its own. Spiced with licorice root, which aids head retention and mouthfeel while adding a suggestion of sweet smoke, it is accented by spicy esters and a dry finish courtesy of the Leuven ale strain. Slovenian and Czech finishing hops round out this continental traveler with smooth notes of earth, wood, and fruit.

Expect herbal, earthy and slightly mushroomy undertones amidst complex malt and roast aromas and flavors before a very long, smooth finish with mild smoke and roast notes; think root beer to get an idea of the flavor contribution from the licorice root. Lower levels of chocolate and coffee, and elevated malty sweetness make the Belgian Poorter a very approachable dark charmer, perfect for charcuterie or steak frites ... or all by itself, for that matter.

## OG 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 10.25 lbs. Belgian Pale Ale
- 0.5 lbs Belgian Caramunich/Cara 45
- 0.5 lbs Debittered Black
- 0.5 Special B
- 0.25 lbs Weyermann Chocolate Wheat
- 0.25 lbs Aromatic malt

## BOIL ADDITIONS & TIMES

- 1 oz Nugget @ 60"
- 0.5 oz Saaz @ 20"
- 0.5 oz Styrian Golding @ 15"
- 0.5 oz Saaz @ 10"
- 1 oz licorice root @ 5"
- 0.5 oz Styrian Golding @ 1"

## YEAST

- **WYEAST 3538 LEUVEN PALE ALE.**  
Optimum temp: 60-75 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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