

MUTT'S NUTS BROWN PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

A shaggy companion, this is a man's-best-friend of a porter. A coat of beautiful deep mahogany is filled with gruff notes of chocolate, caramel and distinctly British Maris Otter base malt. Its persistently fluffy head lolls into a smooth, creamy body. Tame enough for a few rounds of fetch, this laid-back sipper is surprisingly complex for such a low-gravity beer. It's not the bee's knees, it's not even the cat's meow, it's better than that—it's the Mutt's Nuts.

O.G: 1.043 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6.5 lbs English Maris Otter
- 1.5 lbs English Brown Malt
- 0.75 lbs English Pale Chocolate
- 0.75 lbs English Medium Crystal

BOIL ADDITIONS & TIMES

- 0.5 oz UK East Kent Goldings (60 min)
- 0.5 oz UK Fuggle (60 min)
- 0.5 oz UK Kent Goldings (10 min)
- 0.5 oz UK Fuggle (10 min)

YEAST

- **DRY YEAST (DEFAULT):**
Safale S-04 Ale Yeast. Optimum temp: 64°-75° F
- **LIQUID YEAST OPTIONS**
Wyeast 1098 British Ale. Optimum temp: 65°-75° F
White Labs WLP007 Dry English Ale. Optimum temp: 65°-70° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 155° F for 60 minutes

Mashout: 170° F for 10 minutes

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