

PEAT SMOKED PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Sipping the end result of our Peat-Smoked Porter kit might remind you of rich, black coffee laced with single-malt Scotch. This is a midnight-black strong porter with an assertive profile: roasty, bitter, and big with underlying herbal, briny smoke character. Caramel malts emphasize the full body and bring a bit of balancing sweetness. This beer is a great wintertime nightcap and adds an interesting dimension to barbeque.

O.G: 1.062 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. British Golden Promise
- 4 lbs. German Munich Malt
- 1 lbs. English Black Malt
- 0.25 lbs. Briess Caramel 80
- 0.25 lbs. British Peated Malt

BOIL ADDITIONS & TIMES

- 1 oz. Cluster (60 min)
- 0.75 oz. Willamette (30 min)
- 1 oz. Willamette (15 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1056 American Ale. Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well balanced. Apparent attenuation: 73-77%. Flocculation: low-medium. Optimum temp: 60°-72°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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