

# NORTHERN BREWER'S WHITE HOUSE HONEY PORTER

Official NORTHERN BREWER Instructional Document

This original recipe brewed by White House staff is both a callback to the favored beverage of our Founding Fathers as well as an opportunity to come together in an election year and share pints across the aisle. More than just simply black and roasty, this porter builds consensus with generous applications of sweet caramel and toasty Munich malts, while moderate bitterness and a pound of honey lets us all find common ground. In a year of divisive politics, we think it's especially important to remember what we have in common: homebrewing!

## **O.G: 1.054 READY: 4 WEEKS**

1 week primary, 1 week secondary, 1–2 weeks bottle conditioning

## **MASH INGREDIENTS**

- 7 lbs Rahr 2-row
- 1 lb Briess Caramel 20
- 0.75 lbs Briess Munich Malt
- 0.625 lbs English Black Malt
- 0.188 lbs English Chocolate Malt

## **BOIL ADDITIONS & TIMES**

- 1 lb. Honey (60 min)
- 0.5 oz. Nugget hops (45 min)
- 0.5 oz Nugget hops (30 min)
- 0.5 oz Hallertau hops (0 min)

## **YEAST**

- **DRY YEAST (DEFAULT):** Danstar Nottingham. Optimum temperature: 57–70°F
- **LIQUID YEAST OPTION:** Wyeast #1056 American Ale Yeast. Optimum temperature: 60–72°F

## **PRIMING SUGAR**

- 5 oz Priming Sugar (save for Bottling Day)

## **MASH SCHEDULE: SINGLE INFUSION**

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

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