



# PRE-PROHIBITION PORTER

## *Porter*

*Recipe courtesy of Craft Brewing Magazine*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.053</b>	<b>1.011</b>	<b>~5.7%</b>

### MALT / FERMENTABLES

4 lbs Maris Otter Malt  
 4 lb Pilsner Malt  
 1 lb Chocolate Malt  
 .5 lb Crystal/Caramel 45° L  
 .25 lb Carafa II  
 .5 lb molasses (pre-boil)

### HOPS

1 oz Northern Brewer Hops @ 25 minutes

### YEAST

White Labs German Ale Yeast - WLP029  
 or  
 Wyeast German Ale Yeast - 1007

### PROCESS

Mill grains and mash at 152° F for 1 hour.  
 Sparge and collect wort.

Add molasses to wort as it is collected.

Bring wort to a boil. Boil for 60 minutes.  
 Add 1 oz. of Northern Brewer hops with 25 minutes left.

Add Whirlfloc/Irish Moss and Yeast Nutrient with  
 15 minutes remaining in boil.

Chill wort to ~62°F, aerate, and pitch your yeast.  
 Allow fermentation temp to rise to 70°F.

Bottle or keg on Day 10.