



PORT OF COFFEE

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
10	US 2-Row			81.6		
0.5	Crystal 120L			8.2		
0.5	US Chocolate Malt			4.1		
0.25	Black Patent Malt			4.1		
1	Flaked Rye <i>(do not mill)</i>			2		
Hop Additions					 <p>American Porter ^(20A) <u>Original Gravity:</u> 1.050 – 1.070 SG <u>Final Gravity:</u> 1.012 – 1.018 SG <u>Bitterness:</u> 25 – 50 IBUs <u>ABV:</u> 4.8 – 6.5% <u>SRM:</u> 22 - 40 Overall Impression: A substantial, malty dark beer with a complex and flavorful dark malt character. Moderately strong malt flavor usually features a lightly burnt malt character.</p>	
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/60 min	1	Perle	8	25.5		
Boil/15 min	1.5	Hallertau	4.5	12		
Whirlpool	0.5	Hallertau	4.5	-		
Yeast						
Variety			Qty	Ferm Temp		
Wyeast 1098 British Ale Yeast			1 package	64°F		
Additives						
Amount		Name	Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc	Boil/15 min			
1/2 tsp		Yeast nutrient	Boil/15 min			
Target Statistics		Brew Notes		Notes		
Batch Size	5 gal	Mash Temp	152°F			
OG	1.064	Mash Duration	60 min			
FG	1.015	Boil Volume	8 gal			
~%ABV	6.5	Boil Duration	60 min			
Efficiency	82.8	Whirlpool Temp	190°F			
IBU	37	Whirlpool Duration	15 min			
SRM	27.4					