

Original Recipe by:
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A CALIFORNIAN IN KING ARTHUR'S PORTER

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	8.75 lb	Golden Promise	-	60.2%
		2.75 lb	Bonlander Munich 10L	-	18.9%
		1.25 lb	Flaked Oats <i>(do not mill)</i>	-	8.6%
		1 lb	Crystal 60L	-	6.6%
		5.5 oz	Special B	-	2.4%
		5.5 oz	US Chocolate malt	-	2.4%
		2 oz	Midnight Wheat Malt	-	0.9%
Boil/50min	Hop	0.13 oz	Barbe Rouge	15%	3.1
		0.17 oz	Strata	8.9%	6.8
		0.13 oz	McKenzie	11.8%	4.1
Boil/10min	Hop	0.5 oz	Barbe Rouge	8.9%	4.6
		0.31 oz	Strata	15%	4.7
		0.42 oz	McKenzie	11.8%	5.1
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/5min	Hop	0.73 oz	Barbe Rouge	8.9%	3.7
		0.56 oz	Strata	15%	4.7
		0.67 oz	McKenzie	11.8%	4.5



American Porter (20A)

Original Gravity: 1.050 – 1.070 SG

Final Gravity: 1.012 – 1.018 SG

Bitterness: 25 – 50 IBUs

ABV: 4.8 – 6.5%

SRM: 22 - 40

Overall Impression: A substantial, malty dark beer with a complex and flavorful dark malt character. More bitter and often stronger with more dark malt qualities and dryness than English Porters. Less strong and assertive than American Stouts

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 pkg	WLP037 Yorkshire	66-70°F

TARGET STATS

Batch Size	5 gal
OG	1.076
FG	1.023
~%ABV	7.0
Efficiency	72
IBU	40
SRM	29

BREW NOTES

Mash Temp	154°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min

Notes

Pitch yeast at 66°F and raise 1 degree per day until at 70°F.