



May all your fermentations be Great Fermentations!

## Nutter Porter – Peanut Butter Porter

Roasted grains mingled with powdered peanut butter to make a dark, sensual ale with strong chocolate notes. Dessert in a glass! Consider adding cocoa nibs in secondary to make it truly decadent.

### BEER SPECS

#### Original Gravity:

1.056 —1.058 @ 65% efficiency

1.061—1.063 @ 70% efficiency

1.065 —1.067 @ 75% efficiency

**Final Gravity:** 1.011—1.015

**IBU:** 25-28

**ABV%:** 5.4% - 7.4%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a fairly fermentable wort that will still have some body and residual sugars. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation.

### RECIPE DETAILS

- 10.4 lbs.** 2-Row Brewer's Malt
- 0.75 lb.** Debitterized Black Malt
- 0.75 lb.** Crystal 60L Malt
- 0.50 lb.** Golden Naked Oats

### FERMENTABLES

- 1.0 oz.** Northern Brewer hops, added at the beginning of the 60 minute boil.
- 2.0 lbs.** PB2 Powdered Peanut Butter, added gradually during last 25 min. of boil - make sure to stir
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil.

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1056 American Ale, White Labs WLP 001 California Ale, Or Safale S-05 dry yeast. If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

**SPECIAL NOTE:** Due to the amount of peanut butter used in this recipe, expect a very thick layer of sediment at the bottom. To compensate for this the kit has been designed to ferment 6 gallons of beer, yielding 5 gallons of peanut buttery goodness (a.k.a. beer).

