



May all your fermentations be Great Fermentations!

## Porter, Call Me A Taxi – *You won't have just one of this nice, big porter!*

Big in body and flavor with chocolate, caramel and coffee notes. This porter is perfectly balanced, for your imbibing pleasure!

### BEER SPECS

#### Original Gravity:

1.049 —1.051 @ 65% efficiency

1.053 —1.055 @ 70% efficiency

1.057 —1.059 @ 75% efficiency

**Final Gravity:** 1.012—1.015

**IBU:** 25-30

**ABV%:** 4.5% - 6.2%

**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 drinkable porter with a bit of body. We suggest a mash temperature of 151° - 153°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, if desired.

### RECIPE DETAILS

**10 lbs.** 2-Row Brewer's Malt

**1 lb.** Chocolate Malt

**0.75 lb.** Crystal 60L Malt

**0.25 lb.** Debittered Black Malt

### FERMENTABLES

**1.0 oz.** Cluster hops, added at the beginning of the 60 minute boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL015 Scottish Ale, White Labs WLP036 Dusseldorf Alt Ale, Imperial Organic IMPA31 Tartan, Wyeast 1968 London ESB, or Nottingham dry yeast

