



May all your fermentations be Great Fermentations!

## Old Man Winter Porter – *Perfectly spiced!*

Rich, spicy porter with hints of caramel, dark chocolate and roast. The spice additions make a perfect porter with which to welcome the holiday season!

### BEER SPECS

#### Original Gravity:

1.052 —1.054 @ 65% efficiency

1.056 —1.058 @ 70% efficiency

1.060 —1.062 @ 75% efficiency

**Final Gravity:** 1.013—1.016

**IBU:** 30 - 35

**ABV%:** 4.7% - 6.4%

**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 an easy-drinking porter with a bit of richness and 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

**1.00 lb.** Crystal 80L Malt

**0.50 lb.** Chocolate Malt

**0.50 lb.** Roasted Barley

**0.50 lb.** Biscuit Malt

**0.25 lb.** Oak Smoked Wheat Malt

**0.50 oz.** Chinook hops, added at the beginning of the 60 minute boil

**0.50 oz.** Chinook hops, added 45 min from the end of the boil

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

**0.25 oz.** Sweet Orange Peel, added 10 min from the end of the boil

**0.25 oz.** Juniper berries (crush before use), added 10 min from the end of the boil

**1** Star anise, added 10 min from the end of the boil

**1.00 oz.** Chinook hops, added during flameout at the end of the boil

### FERMENTABLES

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast 004 West Coast Ale I, Imperial Organic A07 Flagship, White Labs WLP001 California Ale, Wyeast #1056 or Safale S-05 Dry Yeast

