



## Butte Head Porter — Our take on a classic American porter from Bend, OR!

Rich and delicious, Butte Head Porter is our answer to Deschutes Brewery's porter, which has become one of the most popular porters in the U.S.A.! A perfectly balanced porter that incorporates chocolate, crystal and a little wheat with some pleasant hops, Butte Head Porter is a great porter for anytime!

### BEER SPECS

#### Original Gravity:

1.048 —1.050 @ 65% efficiency

1.052 —1.054 @ 70% efficiency

1.055 —1.057 @ 75% efficiency

**Final Gravity:** 1.014—1.017

**IBU:** 25-30

**SRM:** 29-31

**ABV%:** 4.1% - 5.7%

**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 porter that has a great balance between body and fermentability. 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 for one week can be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

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

**1 lb.** Chocolate Malt

**0.5 lb.** Crystal 80L Malt

**0.5 lb.** White Wheat Malt

**0.25 lb.** Carapils Malt

### FERMENTABLES

**0.5 oz.** Galena 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

**0.5 oz.** Cascade hops, added 15 min from the end of the boil

**0.25 oz.** Hallertau hops, added 5 min from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1968 London ESB, White Labs WLP002 English Ale, Imperial Organic Yeast A09 Pub, or Safale S-04 Dry Yeast.

**Brewer's Notes:** This recipe is based off of the flagship porter from Deschutes Brewery in Bend, Oregon. This beer consistently makes Zymurgy Magazine's "Best Beers in America" list, so we thought we'd try to bring you a recipe so you could try brewing your own at home. A well-balanced porter, this one is sure to please!

