



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).

