



May all your fermentations be Great Fermentations!

White House Honey Porter – *Ale to the Chief?*

This dark beer is sure to have as much transparency as Washington politics (ziiiiiing!) Introducing the Great Fermentations White House Honey Porter recipe, courtesy of the White House staff who shared the original recipe.

BEER SPECS

Original Gravity:

1.050 —1.052 @ 65% efficiency

1.053 —1.055 @ 70% efficiency

1.057 —1.059 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 35-40

ABV%: 5.1% - 6.7%

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 an easy-drinking porter that still has good body. 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 can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 8 lbs.** 2-Row Brewer's Malt
- 1 lb.** Crystal 20L Malt
- 0.75 lb.** Munich Malt
- 0.38 lb.** De-Bittered Black Malt
- 0.19 lb.** Chocolate Malt
- 1 lb.** Honey (*add to boil, see boil schedule below*)

FERMENTABLES

- 0.7 oz.** Challenger hops, added 45 min from the end of the 60 min boil
- 0.7 oz.** Challenger hops, added 30 min from the end of the boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1 lb.** Honey, added 10 min from the end of the boil
- 0.5 oz.** Hallertau hops, added at the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II or Nottingham dry yeast

