

PEAT SMOKED PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Sipping the end result of our Peat-Smoked Porter kit might remind you of rich, black coffee laced with single-malt Scotch. This is a midnight-black strong porter with an assertive profile: roasty, bitter, and big with underlying herbal, briny smoke character. Caramel malts emphasize the full body and bring a bit of balancing sweetness. This beer is a great wintertime nightcap and adds an interesting dimension to barbeque.

OG 1.062 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. British Golden Promise
- 4 lbs. German Munich Malt
- 1 lbs. English Black Malt
- 0.25 lbs. Briess Caramel 80
- 0.25 lbs. British Peated Malt

BOIL ADDITIONS & TIMES

- 1 oz. Cluster (60 min)
- 0.75 oz. Willamette (30 min)
- 1 oz. Willamette (15 min)

YEAST

- If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

- If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Cluster (60 min)

0.75 oz. Willamette (30 min)

1 oz. Willamette (15 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F