

SAINT PAUL PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

NB's hometown gives its name to our robust porter kit - an assertive black ale dominated by roast-coffee and chocolate character and hop bitterness. Toffee-like maltiness and citrusy hop flavor are in there as well, with a medium-full body and lingering roast malt/hop bitterness before a bittersweet finish. We like spiking barbecue sauce with a splash of this porter; it's also great with strong cheese like sharp cheddar or Stilton.

OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 8.5 lbs. Rahr 2-row Pale
- 1 lbs English Medium Crystal
- 0.5 lb English Chocolate Malt

BOIL ADDITIONS & TIMES

- 1.5 oz. Cluster (60 min)
- 1 oz Cascade (1 min)

YEAST

- If you chose dry yeast:
Safale US-05. Optimum temperature: 59-75°F
- If you chose liquid yeast:
Wyeast #1187 Ringwood Ale Yeast.
Optimum temperature: 64-74°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz. Cluster (60 min)

1 oz Cascade (1 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1187 RINGWOOD ALE YEAST.

Optimum temperature: 64-74°F