

POSITIVELY PORTER - ALL-GRAIN RECIPE

Big Brew 2005

O.G.: 1.068

F.G.: 1.020

IBU: 47

9.25 lbs. Pale Malt (2-row)

1.75 lbs. Special B Malt

1.25 lbs. Roasted Barley, 300 L

0.5 lbs. Chocolate Malt

0.33 lbs. Black Patent Malt

0.75 oz. Nugget, 13.0% Alpha Acid, 60 min.

1.0 oz. Chinook, 13.0% Alpha Acid, 30 min.

1.0 oz. Chinook, 13.0% Alpha Acid, 0 min.

Wyeast 1056 American Ale Yeast or White Labs WLP001 California Ale Yeast

Mash in at 104o F and hold for 10 minutes. Raise temperature to 122o F and hold for 30 minutes. Raise temperature to 140o F and hold for 10 minutes. Raise temperature to 158o F and hold for 60 minutes. (If you prefer to use a single infusion mash, mash at 153o F for 60 minutes.) Mash out at 170o F and sparge with 170o F water. Collect enough run off to end up with 5 gallons after a 90-minute boil (approx. 6.5 gallons). Bring to a boil. Boil for 30 minutes then add Nugget hops. Boil 30 minutes more and add second hop addition. After a 90-minute boil, turn off burner and add last hop addition. Chill to 66o F, transfer to fermenter, pitch yeast and aerate well. Ferment at 66o F for one week. Rack to secondary and store at 66o F for three weeks.

1 All Grain recipes assume 75% efficiency, adjust grain bill to match your system.