

Pickwick Porter (All Grain)

Park yourself in this popular pub and point the publican to pour you a palate-placating, perfect pint of Pickwick Porter. Now chug three of these and repeat this phrase ten times! Because this delicious, drink-all-day session porter will give your tongue the happy feet, and it'll feel like dancing about your mouth in celebration of the smooth malt character interlaced with a considerable roastiness and highlighted with a chocolate and a nutty, toffee-like caramel. Yeah, that's right, and with a taste profile like that, it's no doubt your tongue keeps dancing about and chanting, "Percival Pickwick picked a pint of perfect porter!"

Just the Facts, Ma'am:

BJCP Style: 12A. Brown Porter
 Original Specific Gravity: 1.044 - 1.048
 Final Specific Gravity: 1.006 - 1.010
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.0%
 Color: 25 SRM (Positively Puzzling Dark Brown!)
 International Bittering Units: 26
 Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

7.1 lbs British 2-Row Malt
 8 oz 60L Crystal Malt
 10 oz Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Crystal Hops (Bittering, 60 Minutes)
 ½ oz Fuggle Hops (Bittering, 60 Minutes)
 1 oz Willamette Hops (Flavor, 10 Minutes)
 ½ oz Fuggle Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast or
 Wyeast 1318 London Ale III Yeast
 Or
 Dry Yeast: Lalbrew Windsor Dried Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

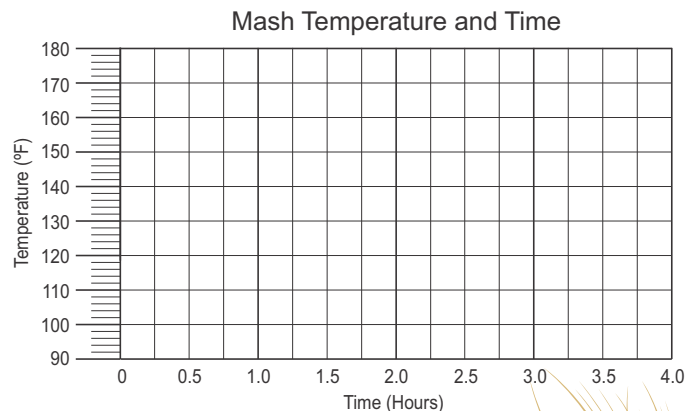
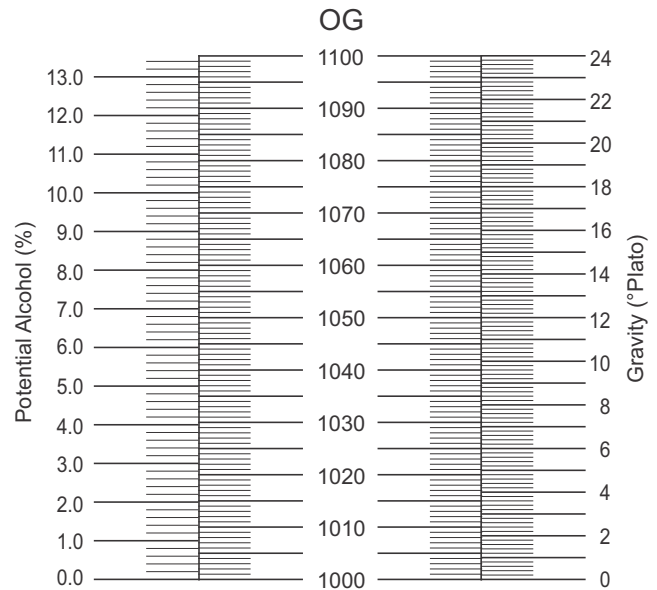
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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