

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.

O.G: 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

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1187 Ringwood Ale.
Apparent attenuation: 68-72%. Flocculation: high.
Optimum temp: 64°-74° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

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

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

LIQUID YEAST OPTION:

Wyeast 1187 Ringwood Ale.
Apparent attenuation: 68-72%. Flocculation: high.
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