



BRIESS®

MALT & INGREDIENTS Co.

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Multi Grain Porter

Recipe for 5 US gallons (19L)

Description: Malted wheat lends a richness and malted rye lends a dryness that complement the chocolate malts in this California-style porter.

Quantity	Ingredients	Comment
5 lbs	Briess CBW® Golden Light LME	
1.0 lbs	Briess 6-Row Brewers Malt	
1.5 lbs	Briess Wheat Malt (Red or White)	
1.0 lbs	Briess Rye Malt	
8 oz	Briess Caramel Malt 60L	
8 oz	Briess Chocolate Malt	
1 tsp	Irish Moss	15 min boil time
1.0 oz.	Fuggles Pelletized Hops (5%AA hop)	60 min boil time
0.5 oz.	Cascade Pelletized Hops (6%AA hop)	15 min boil time
0.5 oz.	Cascade Pelletized Hops (6%AA hop)	1 min boil time
1 vial	WLP039 Nottingham Ale Yeast	

Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 152-158° F for 45 minutes.
2. Add CBW® Golden Light LME and bittering hops and bring to a boil for 45 minutes
3. Add Irish Moss and second hops. Boil 15 more minutes.
4. Add final hops and remove from heat.
5. Cool to 70° F, oxygenate wort and add 1 vial WLP039 Nottingham Ale Yeast.
- 6.

Fermentation:

Primary: 10 Days at 65°F
 Secondary: 4 Days at 35°F
 Bottle condition

Original Gravity:	1.056	Final Gravity:	1.015
Alcohol by wt:	4.3%	Alcohol by vol:	5.4%
IBU:	30	Color (Lov)	30-35