



# BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

## Pack Your Bags Porter

Recipe for 5 US gallons (19L)

**Description:** Don't worry about carry-on allowances, airport security and fuel surcharges. One taste of this rich, robust English Porter will safely transport you across the pond to the comfort of an English Pub. Rich, subtle chocolate and complex caramel type flavors are balanced by higher hopping rates and a dryer overall finish.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Golden Light LME	
8 oz	Briess Caramel Malt 60L	
4 oz	Briess Extra Special Malt	
4 oz	Briess Dark Chocolate Malt	
8 oz	Cane Sugar	
1 tsp	Irish Moss	15 min boil time
1.25 oz.	Fuggles Pelletized Hops (5%AA hop)	60 min boil time
0.5 oz.	Goldings Pelletized Hops (6%AA hop)	1 min boil time
1 vial	WLP006 Bedford British Ale Yeast	

### Brewing Procedures:

1. Perform mini-mash with water and grains, steep at 150-160° F for 20 minutes.
2. Add CBW® Golden Light LME and bittering hops. Bring to a boil. Boil for 45 minutes.
3. Add Irish Moss. Boil 15 more minutes.
4. Add final hops and remove from heat.
5. Cool to 70° F, oxygenate wort and add 1 vial WLP006 Bedford British Ale Yeast

### Fermentation:

Primary: 10 Days at 65°F-70°F  
 Secondary: 4 Days at 35°F  
 Bottle condition

Original Gravity:	1.059	Final Gravity:	1.014
Alcohol by wt:	4.7%	Alcohol by vol:	5.9%
IBU:	30	Color (Lov)	35-45