

ULTIMATE PORTER

5 gallons, extract/specialty grains

Joel Baumwart *Lubbock Homebrew Supply Lubbock, Texas*

"The Ultimate Porter was created while looking for the perfect porter. I believe I have found it. I have brewed it four times now, and it is the perfect blend of hop aroma and dark bitterness."

Ingredients:

- 6 oz. chocolate malt
- 2 oz. black patent malt
- 0.5 lb. crystal malt, 120° Lovibond
- 0.5 lb. wheat malt
- 0.5 lb. victory malt
- 7 lbs. Alexander's pale malt extract
- 1 oz. Chinook hops (13% alpha acid), for 60 min.
- 1 oz. Cascade hops (5.5% alpha acid), for 10 min.
- 1 oz. Strissal Spalt hops (4% alpha acid), for 2 min.
- 1/2 tsp. Irish moss, for 20 min.
- Wyeast 1084 Irish Ale yeast

Step by Step:

Steep grains at 150° F for 20 minutes in 3 gals. of water. Remove grains and bring the liquid to a boil. Add extract and Chinook hops and bring back to a boil. Boil 40 minutes and add Irish moss. Boil 10 minutes more and add the Cascade hops. Boil 8 more minutes and add the Strissal Spalt. Total boil is 60 minutes. Cool the wort. Place in fermenter and top off to 5 gals. Pitch yeast when cool enough. After two weeks prime with corn sugar and bottle.

PORTER

5 gallons, extract/specialty grains

Henry W. Jones IV *Cottage Brewing Supply Rochester, N.Y.*

"A good clone of [Samuel Smith's](#) Taddy Porter. Tastes like a good porter should."

Ingredients:

- 1 can Edme Super Flavex unhopped dark syrup
- 1 lb. Munton's light dry malt extract
- 1.5 lbs. Munton's amber dry malt extract
- 0.5 lb. American crystal malt, 40° Lovibond
- 0.5 lb. English chocolate malt
- 0.25 lb. black patent malt
- 2 oz. Fuggle hops (8.8% alpha acid), for 60 min.
- 0.5 oz. Willamette hops (4% alpha acid), for 15 min.
- Wyeast 1098 (British ale)

Step by Step:

Add grains to 1.5 gals. water and steep at 155° F for 30 min. Remove grains, bring to a boil, and add extracts and Fuggle hops. Boil for 45 min. Add Willamette. Boil for 15 more minutes and add to fermenter. Pitch yeast when cooled to 70° F. Prime with corn sugar. OG = 1.050 FG = 1.013

White River Porter

(5 Gallons)

This is a great London porter, a little sweeter and heavier than is usual for this style. The color can be determined by the dry malt extract the brewer chooses. Using a light extract will produce a brew about the color of root beer. Dark malt extract will make it black.

Ingredients:

- 0.5 lb. dark crystal malt (crushed)
- 0.5 lb. chocolate malt (crushed)
- 6 lbs. dry malt extract (unhopped) (light, amber, or dark)
- 0.5 lb. malto-dextrin
- 1 oz. Cluster hop pellets (8% alpha acid) for 60 min.
- 0.5 oz. Target hop pellets (10% alpha acid) for 30 min.
- 1/2 tsp. Irish moss
- 0.75 oz. Ultra hop pellets (3 % alpha acid), for 2 min.
- 2 packs Doric dry yeast or 1 packet Wyeast 1028 London ale yeast
- 3/4 cup corn sugar for priming

OG = 1.058 FG = 1.020

Step by Step:

Put the crushed grains in a cheesecloth bag and put that into 5 gals. of cold water in the brewpot. Turn on the heat, and move the grain bag around while the water is heating. When the water reaches 170° F, remove the grain bag. Bring the water to a boil, turn off the heat, and stir in the extract and malto-dextrin. Return it to a boil and stir in the Cluster pellets. Boil hard for 30 minutes and stir in the Target pellets. Boil 15 more minutes and add the Irish moss. Boil 13 more minutes and add the Ultra pellets. Boil 2 more minutes.

Cool rapidly to under 75° F, preferably with a wort chiller. Siphon or pour into a primary fermenter, and pitch the yeast into the stream. Leave protein trub and hop particles behind in the brewpot. Ferment with an airlock in the primary fermenter, and move to a secondary fermenter when the foam subsides. Bottle when the beer is flat, still, and clearing. Dissolve the priming sugar in the beer, then siphon to sterilized bottles and cap. The beer will be good in three weeks and at its best in three months