



BRIESS®

MALT & INGREDIENTS Co.

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Smoked Porter

Recipe for 5 US gallons (19L)

Description: Rich, and complex with a subtle smoke character, this strong porter will age well for years. A great pair for cheese, game and other rich foods.

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW® Golden Light LME	
2.5 lbs	Briess Smoked Malt	
8 oz	Briess Caramel Malt 80L	
8 oz	Briess Dark Chocolate Malt	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
1.5 oz.	Mount Hood Pelletized Hops (6%AA hop)	60 min boil time
0.5 oz.	Mount Hood Pelletized Hops (6%AA hop)	15 min boil time
0.5 oz.	Mount Hood Pelletized Hops (6%AA hop)	1 min boil time
2 vials	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 2 vials WLP039 Nottingham Ale Yeast.

Fermentation:

Primary: 10 Days at 65°F
 Secondary: 4 Days at 35°F
 Bottle condition and age for 1 month

Original Gravity:	1.066	Final Gravity:	1.017
Alcohol by wt:	5.1%	Alcohol by vol:	6.4%
IBU:	40	Color (Lov)	50-60