

The Porter Extraction

F.C.B. 2nd Place Style Winner 1.16.02

Extract / Extract with grain

Brewer:	Andy Friedl	Email:	afriedl@charter.net
Beer:	Porter	Style:	Brown Porter
Type:	Extract / Extract with grain	Size:	5 gallons
Color:	121 HCU (~40 SRM)	Bitterness:	29 IBU
OG:	1.067	FG:	1.024
Alcohol:	5.5% v/v (4.3% w/w)		
Steep:	Steep grains for 30 minutes @ 150° F.		
Grain:	1 lb. 8 oz. German Munich 1 lb. American crystal 20L 2 lb. American crystal 90L 1 lb. Dextrin malt (Cara-Pils) 1 lb. American chocolate 12 oz. Flaked barley		
Boil:	60 minutes	SG 1.067	7.5 gallons
	6 lb. 6 oz. Light malt extract		
Hops:	1 oz. Northern Brewer (8.5% AA, 60 min.) 1.5 oz. Liberty (4% AA, 5 min.)		
Yeast:	Wyeast 1098 British Ale Yeast		
Carbonation:	¾ cup corn sugar.		
Log notes:			

Date 1.21.02