



Anita Porter – A porter by, and for, the matron saint of Great Fermentations, Anita!

From Anita, who owned and ran Great Fermentations for over 20 years, comes this rich and delicious American Porter! She has included some of her favorite ingredients to make the exact porter that she loves to brew and drink! We are happy to celebrate our 25 + 1 Year Anniversary with this amazing beer!

BEER SPECS

Original Gravity:

1.053 —1.055 @ 65% efficiency

1.057 —1.059 @ 70% efficiency

1.061 —1.063 @ 75% efficiency

Final Gravity: 1.012—1.015

IBU: 28 –32

ABV%: 5.0% - 6.7%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a porter that has a great balance between body and fermentability. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

9 lbs. 2-Row Brewer's Malt

1 lb. Chocolate Malt

0.5 lb. Golden Naked Oats

0.5 lb. Crystal 80L

0.5 lb. White Wheat Malt

0.25 lb. Chit Malt

0.25 lb. Brown Malt

FERMENTABLES

1.0 oz. Fuggle hops, added at the beginning of the 60 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. East Kent Golding hops, added 15 min from the end of the boil

1.0 oz. Cascade hops, added 5 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL015 Scottish Ale yeast, White Labs WLP028 Edinburgh Ale yeast, Imperial Organic A31 Tartan yeast, Wyeast 1728 Scottish Ale yeast, or Safale S-04 English Ale dry yeast

A starter or two standard packs of yeast are highly recommended

Brewer's Notes: Anita Porter! This is a robust American-style porter that our right up the alley of our founder and matriarch, Anita! We thought we would honor her and her favorite style to brew and drink by getting her feedback on making a recipe of her namesake. Anita loves a good porter made with silky golden naked oats, and fermented with a Scottish Ale, and we think this one delivers! A beer developed for our 25 + 1 Year Anniversary, brew this one up and raise a pint to Anita, who made all of this possible!

