



White House Honey Porter

This dark beer is sure to have as much transparency as Washington politics (ziiiiiing!) Introducing the Great Fermentations White House Honey Porter recipe, courtesy of the White House staff who shared the original recipe.

BEER SPECS

Original Gravity:

1.050 – 1.052 @ 65% efficiency

1.053 – 1.055 @ 70% efficiency

1.057 – 1.059 @ 75% efficiency

Final Gravity:

1.008 – 1.011

IBU: 35 – 40

ABV%: 5.1% – 6.7%

Yield: 5 Gallons

YEAST SUGGESTIONS

Wyeast 1272 American Ale II,
Nottingham Dry Yeast

MASH & FERMENTATION

Suggested Mash Temperature:

60 minutes @ 152° – 154°F.

Fermentation Schedule:

We recommend a primary fermentation of 2 weeks at 70° - 95°F. You can do a secondary for an additional week or two before bottling or kegging, if desired.

NOT INCLUDED

Irish Moss (for clarity, optional)
Yeast
Bottle Caps
Priming Sugar

MALT BILL

8 lbs.	2 Row Brewer's Malt
1 lb.	Crystal 20L Malt
0.75 lbs.	Munich Malt
0.38 lb.	Debittered Black Malt
0.19 lb.	Chocolate Malt
1 lb.	Honey (Add to boil, see "Hops & Boil Schedule" below)

HOPS & BOIL SCHEDULE

0.7 oz East Kent Golding Hops	Added 45 min from the end of the 60 min boil
0.7 oz East Kent Golding Hops	Added with 30 minutes left in the boil
1.0 tsp. Irish Moss	(Optional) Added 20 min from the end of the boil
1 lb. Honey	Added with 10 minutes left in the boil
0.5 oz. Hallertau Hops	Added at the end of the boil

BREWER'S NOTES