

The Garryowen Porter V3

Recipe The Garryowen Porter V3 **Style** Baltic Porter
Brewer Mathew T **Batch** 5.00 gal
All Grain

Recipe Characteristics

Recipe Gravity 1.076 OG **Estimated FG** 1.019 FG
Recipe Bitterness 38 IBU **Alcohol by Volume** 7.3%
Recipe Color 63° SRM **Alcohol by Weight** 5.8%

Ingredients

Quantity	Grain	Type	Use
1.00 lb	American chocolate malt	Grain	Mashed
10.00 lb	British two-row	Grain	Mashed
1.00 lb	Carafa II malt	Grain	Mashed
1.00 lb	Crystal 120L	Grain	Mashed
1.00 lb	Roasted barley	Grain	Mashed
Quantity	Hop	Type	Time
1.00 oz	Kent Golding	Pellet	60 minutes
1.00 oz	Northern Brewer	Pellet	30 minutes
0.50 oz	Nugget	Pellet	10 minutes
Quantity	Misc	Notes	
1.00 unit	American Ale yeast	Yeast	
1.00 unit	Irish Moss	Fining	
3.00 unit	Plums	Additive	3 plums thrown into wort in initial fermentation for two weeks, prior to being transferred to carboy.
1.00 unit	nylon painters sacks	Other	at Lowes in paint section... helps for long sparge process.
1.00 unit	pectic enzyme	Additive	1 tea spoon of the stuff dumped into the wort during initial fermentation.
6.00 unit	raisins	Additive	A bunch of boxes of raisins thrown in for 2 week fermentation with wort (2 weeks).

Recipe Notes

- A) Strike temp of 170 degrees, mash around 155 degrees.
B) Go for a long sparge, utilize grain bag to condense grains over filter, allows for manual adjustment of sparge speed more easily.... 30- 45 min sparge is OK!!!
C) OK to boil no more than 1 gallon of water to 173 degrees after sparge, then add the wort to it creating between 5 and 6 gallons of wort... which will boil down to 5 gallons.

(D) For this batch, Kent goldings were replaced with Sovereign as a similar hop variety. The brew shop was out of Kent Goldings.

Batch Notes