

Club Same Recipe Coffee Porter - style: American Porter 5-gallons

OG: 1.066 FG: 1.018

IBUs: 25.0

Color: 35.4 SRM

ABV: 6.4%

10# Munich malt

1.25# chocolate malt

0.5# honey malt

1# Oats, flaked

1# Crystal 40L

1.0 oz Cascade @ 60 min,

1.0 oz Cascade @ 5 min

Imperial A10 Darkness yeast or Feremntis US-05

Coffee addition (as per Brewer's interest)

Mash malt at 153 deg F for 45-60 minutes.

Perform a 60 minute boil and hop schedule.

Water additions & yeast nutrient optional.

Ferment at 67 deg F.