



# Woolley Porter *940 S. Spruce St., Burlington WA, 98233, 360-293-0424*

## Porter

A complex beer with a nice roasted malt character and sweetness will have you coming back for more.

**OG=1.053, FG=1.012, ABV=5.4%, IBU=33**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

4 lb. Great Western Premium 2row

1 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 80

.63 lb. Briess Chocolate malt

.25 lb. Briess Black barley

.13 lb. Briess Roasted barley

### Hops:

1 oz. Northern Brewer (60min)

.5 oz. East Kent Goldings (15min)

.5 oz. East Kent Goldings (1min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

## Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	



# Woolley Porter *940 S. Spruce St., Burlington WA, 98233, 360-293-0424*

## Porter

A complex beer with a nice roasted malt character and sweetness will have you coming back for more.

**OG=1.053, FG=1.012, ABV=5.4%, IBU=33**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

4 lb. Great Western Premium 2row

1 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 80

.63 lb. Briess Chocolate malt

.25 lb. Briess Black barley

.13 lb. Briess Roasted barley

### Hops:

1 oz. Northern Brewer (60min)

.5 oz. East Kent Goldings (15min)

.5 oz. East Kent Goldings (1min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

## Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	



# Woolley Porter *940 S. Spruce St., Burlington WA, 98233, 360-293-0424*

## Porter

A complex beer with a nice roasted malt character and sweetness will have you coming back for more.

**OG=1.053, FG=1.012, ABV=5.4%, IBU=33**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

4 lb. Great Western Premium 2row

1 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 80

.63 lb. Briess Chocolate malt

.25 lb. Briess Black barley

.13 lb. Briess Roasted barley

### Hops:

1 oz. Northern Brewer (60min)

.5 oz. East Kent Goldings (15min)

.5 oz. East Kent Goldings (1min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

## Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	



# Woolley Porter *940 S. Spruce St., Burlington WA, 98233, 360-293-0424*

## Porter

A complex beer with a nice roasted malt character and sweetness will have you coming back for more.

**OG=1.053, FG=1.012, ABV=5.4%, IBU=33**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

4 lb. Great Western Premium 2row

1 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 80

.63 lb. Briess Chocolate malt

.25 lb. Briess Black barley

.13 lb. Briess Roasted barley

### Hops:

1 oz. Northern Brewer (60min)

.5 oz. East Kent Goldings (15min)

.5 oz. East Kent Goldings (1min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

## Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	