

STOUTS AND PORTERS

THEY'RE NOT JUST FOR BREAKFAST ANYMORE

WHAT IS A STOUT?

- DRY STOUT
- SWEET STOUT
- OATMEAL STOUT
- FOREIGN EXTRA/EXPORT STOUT
- AMERICAN STOUT
- IMPERIAL STOUT
- IRISH STOUT
- IRISH EXTRA STOUT
- TROPICAL STOUT
- PASTRY STOUT
- WHITE STOUT
- SOUR STOUT

WHAT IS A PORTER?

- ENGLISH PORTER
- AMERICAN PORTER
- HISTORICAL PRE-PRO PORTER
- BALTIC PORTER
- BROWN PORTER

THE HISTORICAL STOUT

- A CATEGORY OF WARM FERMENTED ALE STYLES
- TYPICALLY DEEP DARK BROWN TO BLACK IN COLOR
- DISTINCT ROASTED CHARACTER WITH NOTES OF CHOCOLATE AND COFFEE
- TYPICALLY DRY FINISH AND VERY LOW PERCEIVED HOP PROFILE
- EVOLVED FROM THE STOUT PORTER, LONDON 1700-1800's
- STOUT ORIGINALLY REFERRED TO ANY HIGH ALCOHOL BOLDER FLAVORED BEER
- STILL EXISTS TODAY IN DEFINING TTB CATEGORIES FOR LABEL APPROVAL
 - BEER/ALE/PORTER/STOUT

SIMILAR IN SPECS BUT CAN BE EXTREMELY DIFFERENT IN FLAVOR

AMERICAN STOUT

- O.G. 1050 TO 1075
- F.G. 1010 TO 1022
- IBU's 35 TO 75
- SRM 30 TO 40
- ABV 5.0% TO 7.0%
- USUALLY DEFINED BY ITS STRONGER ROAST AND BITTERNESS LEVELS FROM BOTH HOPS AND ROASTED MALTS.
- ROGUE SHAKESPEARE, SIERRA NEVADA, NORTH COAST OLD #38

AMERICAN PORTER

- O.G 1050 TO 1070
- F.G. 1012 TO 1018
- IBU's 25 TO 50
- SRM 22 TO 40
- ABV 4.8% TO 6.5%
- USUALLY DEFINED BY ITS MALT AND DARK MALT FLAVORS
- ANCHOR, DESCHUTES, SIERRA NEVADA

LONDON PORTER 1990'S THE OLD DAYS....

81% 2 ROW

7% CRYSTAL 70-80

10% CARAFA 2

2% CARAMEL 90

BITTERING HOPS KENT

SECOND HOPPING WILLAMETTE

FINISHING HOP KENT LEAF

1990'S BLACK CAT STOUT RECIPE

- 78.7% 2 ROW
 - 4.5% CARAFA 2
 - 4.5% CRYSTAL 50-60
 - 4.5% WHITE WHEAT
 - 3.1% ROASTED BARLEY
 - 2.5% CHOCOLATE MALT
 - 1.5% FLAKED OATS
 - 0.7% KILN COFFEE MALT
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- AHTANUM AND MT HOOD HOPS
 - ONCE IN AWHILE SOME STAR ANISE IN END OF BOIL

TODAY'S CAMPFIRE-ISH BASE STOUT

- 75% 2 ROW
- 5-10% CRYSTAL 75
- 5-10% CARAFA 2
- 5-10% MUNICH
- 2-4% PALE CHOCOLATE
- 1-3% ROASTED BARLEY
- GRAHAM CRACKER 4LBS/BBL IN MASH
- LIQUID VANILLA OR VANILLA BEAN TO TASTE IN WHIRLPOOL
- MAGNUM HOPS
- STYRIAN HOPS
- 18-20 IBU
- O.G. 15P F.G 3P
- 6.5% ABV
- 090 OR 001 ALE YEAST

APHOTIC IMPERIAL PORTER

- 66.6% 2 Row
 - 13.3% MUSCOVADO OR DEMERARA SUGAR
 - 4.9% CARAFA 1
 - 4.9% CARAMEL 60
 - 4.9% MUNICH DARK
 - 2.4% CARAFA 2
 - 2.2% MIDNIGHT WHEAT
 - 0.8% MOLASSES LIGHT
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- MAGNUM AND MT HOOD HOPS
 - 38 IBU
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- O.G. 19.8 P F.G. 3P
 - 9.3% ABV
 - 090 OR 001 YEAST