

Edited by  
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Group

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Stout &amp; Porter

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## Anchor Porter Clone

**Classification:** *porter, Anchor Porter, partial mash*

**Source:** *Chris Hill (jchill@gueuze.dgsys.com), r.c.b., 7/27/95*

*I made a porter last year that was loosely based on Miller's partial mash recipe from Brewing the Worlds Great Beers. It was not intended to be a "clone," but it did come out tasting a lot like Anchor Porter.*

*This came out with just the perfect bittersweet quality that I like in a porter. It had a noticeable but not overpowering roasty flavor from the black malt.*

### Ingredients:

- 4 lb British pale ale 2-row malt
- 1 lb black patent malt
- 1/2 lb dark crystal malt
- 3.3 lbs M&F extra light syrup
- 12.8 AAU Northern Brewer (boil)
- Wyeast #1084, the Fighting Irish

### Procedure:

Mash all grains together in a single infusion at 150F using 1-1/3 qt water per pound of grain. Sparge with 11 qt water, dissolve syrup, add water to make 6-1/2 or 7 gallons. Boil 1 hour, using all the hops. Chill, aerate, pitch, etc. Gravities were 1.055 and 1.016. I used a two-step starter on the Wyeast, and did a secondary on the beer. 18 days from boil to bottle (this was in November).

### Specifics:

- OG: 1055
- FG: 1016