

Northwestern Porter - Liquid Malt Extract

DESCRIPTION: Liquid extract produced from 100% Malted Barley.

INGREDIENTS: Barley Malt, water

TYPICAL ANALYTICAL SPECIFICATIONS:

Solids	79%
Color*	30–40 °L
Original Gravity**	14.0 °P
Final Gravity	2.6-3.3 °P

COLOR* The color range given is that which would be expected of the final beer provided the O.G. is 14.0 °P +/- and a one hour boil with no scorching.

BEER TYPES: Porter, stout, Oktoberfest

UTILIZATION: The original gravity (amount of extract used) is determined by the beer style and the desired alcohol level in the finished beer.
Generally, for porter style beers, the original gravity ranges from 13 – 16 °P, hopping rate is medium to high, targeting for 25 – 40 IBU. The final beer flavor will be greatly affected by the type of hops, the type of yeast, and the fermentation temperatures.

This extract is designed to use with another extract rather than alone.

A suggestion for porter is to use one part Porter extract to three parts Brewers Gold or one part Porter to two parts Sparkling Amber.

A suggestion for stout is to use one part Porter to one part Amber.

* Lovibond, Series 52, 1/2" Cell at 10% dilution.

** Original Gravity of 14.0 °P (1.056 SpG) requires approximately 48 lb of extract per barrel.

The data listed under typical analytical specifications are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.