

A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Dirty Water - Raspberry Porter**

BJCP Style: 20A (Fruit Beer)/12B (Robust Porter)

Batch Size: 5 gallons

Efficiency: 75%

Est. O.G.: 1.058

Boil time: 90 mins.

Estimated SRM: 22

Estimated IBUs: 20

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All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	8 pounds
Flaked Barley	1 pound
Dark Brown Sugar	1 pound
Roasted Barley	.25 pound
Crystal 120L	.25 pound

Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	5 pounds
Flaked Barley	1 pound
Dark Brown Sugar	1 pound
Roasted Barley	.25 pound
Crystal 120L	.25 pound

Hop Schedule:

Hop Type	Amt.	Time in Boil
East Kent Goldings	1 ounce	60 minutes

Notes:

Add 4 pounds of raspberries to secondary fermentation. I suggest a tertiary fermentation for clarity and mellowing prior to kegging or bottling.

Yeast: **White Labs WLP028: Edinburgh Ale**