



# Candi Syrup, Inc.

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Clemmons, NC 27012  
[www.candisyrup.com](http://www.candisyrup.com)

A DIVISION OF CSI CONFECTIONS, LLC

## Ben Franklin's Anniversary Porter

<b>TITLE:</b>	Ben Franklin's Anniversary Porter	
<b>CATEGORY:</b>	12B	
<b>SPECS:</b>	OG:	1.060
	FG:	1.010
	SRM:	25
	IBU:	26 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
7.00	Pale Malt (Maris Otter)	1.029
2.00	Toasted Rolled Barley (275F until golden 2hrs. Air-mellowed 1 week)	1.030
1.00	Breiss Victory Malt (Biscuit malt)	1.028
1.00	Breiss Special Malt	1.028
0.25	Black Patent Malt	1.024
0.50	D-180 Candi Syrup (in lieu of traditional Colonial Molasses)	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Kent Goldings	Pellet	.75	5.0	60
Kent Goldings	Pellet	.75	5.0	45
Kent Goldings	Pellet	.50	5.0	15

### YEAST:

WLP002 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>.

### MASH:

Mash	Temp	Duration
Protein rest	122F	30 minutes
Mash step	152F	60 minutes

### NARRATIVE:

60 minute boil. Chill to 65F. Oxygenate for 60 seconds. Pitch yeast. Primary 7 days at 70F. Secondary 5 days. Bottle and prime with SIMPLICITY at a rate of 30g/gallon for 4 weeks. Improves remarkably with age.

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.