



## PRESIDENTIAL PRE-PROHIBITION PORTER (20L)

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### BREWERS:

**Richard Marraccini** - White Labs Brewing

**Ean Fakan** - Bad Tom Smith Brewing

*"When we started discussing recipes for National Beer Day, the first thought that came to mind was historic and pre-prohibition era beers. There are two "Pre-Prohibition" styles recognized by the BJCP, a Lager and a Porter. Since we are conducting a virtual brew day, we wanted to make sure that the fermentation was more accessible for home brewers, so we choose porter. Ean suggested that we try General George Washington's beer recipe, but this recipe was designed for more drinkable water than decent beer so...we put our own spin on it, to ensure that everyone would enjoy drinking the final product!"*

*While the recipe we designed stays true to Washington's original, we used more modern ingredients to create a well-rounded porter that fits perfectly into the BJCP's guidelines of a Pre-Prohibition Porter. This virtual collaboration between myself and Ean has been a really fun experience during a time when most of us are stuck at home and uncertain about the future. I want to thank Ean for his willingness to be a part of this awesome collaboration and look forward to when we have the chance to brew this beer again in person." - Richard M.*

**6 lbs - 6-Row Pale Malt**

**2 lbs - Flaked Corn**

**1 lb - Special Roast**

**1 lb - Biscuit Malt**

**4 oz. - Black Patent Malt**

**12 oz. (1 can) - Molasses**

**1 oz. Cluster Hops (7% AA) @ 60 minutes**

### YEAST SUGGESTION:

**WLP036** - Düsseldorf Alt or WLP029-German Ale Kolsch

Recipe is available through [beersmith.com](https://beersmith.com)