



STYLE GUIDE

PRE-PROHIBITION PORTER

WHAT IS A PRE-PROHIBITION PORTER

Also known as a Pennsylvania Porter or East Coast Porter, this beer was commercially brewed in Philadelphia during the revolutionary period. This beer gained wide acceptance in the newly formed mid-Atlantic states and was endorsed by President George Washington himself.

STYLE COMPARISON

This is an American adaptation of an English Porter using American ingredients, including adjuncts.

Porters were very popular around the time of the Revolutionary War. German immigrants later brought with them their lager yeasts and brewing techniques. Soon, American brewers started integrating those yeasts and techniques into their porters production. The result was a clean porter that did not have the fruity ale yeast remnants.

Smoother and less hoppy-bitter than a (modern) American Porter, less caramel-y than an English Porter with more adjunct/lager character.

Acceptable adjuncts include corn, brewers licorice, molasses, and porterine. We used Blackstrap molasses in our Pre-Prohibition Porter.

VITAL STATS

ABV: 4.5-6.0%
IBU: 20-30
SRM: 18-30

AROMA

Base grainy malt aroma with low levels of dark malt (slight burnt or chocolate notes). Low hop aroma. May show low levels of caramel and biscuit aroma. Clean lager profile.

APPEARANCE

Medium to dark brown, though some examples can be nearly black in color, with ruby or mahogany highlights. Light to medium tan head which will persist in the glass.

FLAVOR

Grainy base malt flavor, with low levels of chocolate or burnt black malt notes, along with low levels of caramel, biscuit, licorice, and toast notes. Balance is typically even between malt and hops, with a moderate dry finish.

MOUTHFEEL

Medium light to medium body, moderate carbonation, low to moderate creaminess. May have a slight astringency from the dark malts.