2026 OFFICIAL BIG BREW RECIPE

George and Aaron's Pre-Prohibition Porter

May 2, 2026

George Schwab IV of Conway, Arkansas, won a gold medal in Category 14: American Porter and Stout during the 2018 National Homebrew Competition Final Round in Portland, Oregon, with the help of Aaron McFarland. Schwab and McFarland's pre-Prohibition porter was chosen as the best among 288 entries in the category.

Regarding the pre-Prohibition Porter style, the *Beer Judge Certification Program* states: *"Commercially brewed in Philadelphia during the revolutionary period, the beer gained wide acceptance in the newly formed mid-Atlantic states and was endorsed by President George Washington."*

Batch volume: 10.5 U.S. gallons (39.7 L)
Original gravity: 1.056 (13.8° P)
Final gravity: 1.014 (3.7° P)
Efficiency: 75%

Color: 31 SRM
Bitterness: 25 IBU
Alcohol: 5.6% by volume

NHC Gold

INGREDIENTS

Malts & Adjuncts

- 18 lb. (8.16 kg) U.S. two-row pale malt
- 1.5 lb. (680 g) 300° L roasted barley
- 1 lb. (454 g) Rye malt
- 1 lb. (454 g) 120° L crystal malt
- 1 lb. (454 g) 350° L chocolate malt
- 4 oz. (113 g) acidulated malt

Hops

- 1 oz. (28 g) Chinook, 12% a.a. @ 60 min
- 1 oz. (28 g) Willamette, 5% a.a. @ 30 min

Yeast

- Lallemand Diamond Lager Yeast

Additional Items

- Gypsum
- Calcium chloride
- Yeast nutrient

BREWING NOTES

Mash at 152°F (67°C) for 60 minutes using full-wort brew-in-a-bag with no sparge. Boil 60 minutes. Ferment at 54°F (12°C) until activity slows, and then warm to 64°F (18°C) for a diacetyl rest. Rack to a keg and lager for 2 weeks before serving.

Extract Version
Substitute 13.5 lb. (6.12 kg) of pale malt extract syrup for the pale malt. Steep the remaining malts in 155°F (68°C) water for 30 minutes. Remove the grains, rinse them, and add the resulting wort to the kettle. Dissolve the extract in hot brewing liquor and add to the kettle. Top up to desired preboil volume and proceed with boil as specified in all-grain recipe.

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