



PORTER

2012 Year of the Porter

History:



- In mid to late 18th century (1700's), porters arose out of English brewery's for a new taste of beer rather than the average "brown beer"
- Porters got their name by having been born in an area where drinking and parties were popular by the ports and streets of England.

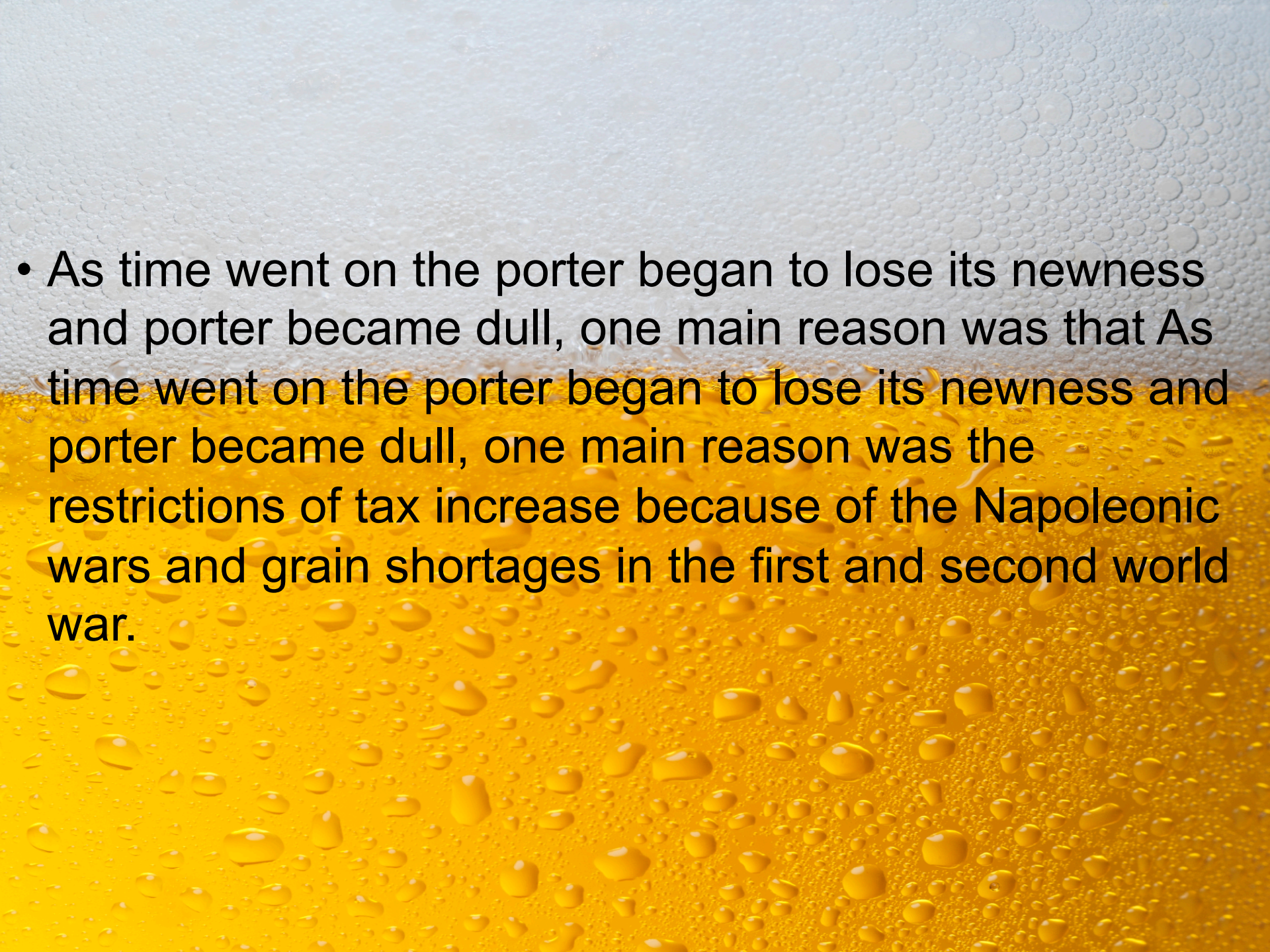
- Porters were the very first beers that were ever aged inside the breweries walls and then sent out to dealers or private buyers. Before this time beers were marketed at a much younger age and were aged by the buyer.



Popularity

- With the growing popularity of this new foundation for brewing, breweries from neighboring countries began to create their own porters. One of the most recognizable being Guinness from Ireland, most popular for their heavy stouts actually began with porters. (although minor differences in recipe and production, stouts and porters do indeed differ)



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- As time went on the porter began to lose its newness and porter became dull, one main reason was that As time went on the porter began to lose its newness and porter became dull, one main reason was the restrictions of tax increase because of the Napoleonic wars and grain shortages in the first and second world war.

Modern Day

- As new production methods cultivated and new possibilities and creative minds grew, many breweries brew porters in wide varieties today, including, but not limited to, pumpkin, honey, vanilla, plum, chocolate and bourbon. Specialized porter brews continue the tradition of aging, as explained earlier.

A close-up photograph of a hand pouring dark beer from a tap into a glass. The tap is ornate and made of brass or copper, with a wooden handle. The glass is partially filled with a dark liquid and a thick head of foam. The background is blurred, showing other taps and a warm, dimly lit bar environment.

Thank you

• *Enjoy your Porter*