



Brew Horizons' Recipe

PORTER 8.0

When I think of a stout, I think of the Irish Draught stouts that are medium bodied with a noticeable bite from the roasted malts. When I think of Porter, I think strong, full-bodied and smooth as silk. The roasted flavors have been blended and aged into the background, making this meal in a glass go down nice and easy. If you already know that you like full-bodied Porters, try this with the optional malt kicker and make, what I call, Porter 9.4. This recipe is based on the Cask Conditioned Porter that I formerly brewed for Union Station brewery. It was their best selling cask beer ever. You'll want to make this one again & again.

Ingredients for 5 gallons:

- 4 lb. Plain Dark Malt Extract Syrup (Mountmellick Dark or equivalent)
- 4 lb. Plain Light Malt Extract Syrup (Alexander's Pale or equivalent)
- 1.4 lb. Plain Light Malt Extract Syrup (Alexander's Pale or equivalent) **OPTIONAL**
- 1 lb. Weyermann CaraMunich III Malt (Grain – crushed)
- 1 lb. Weyermann Light Munich Malt (Grain – crushed)
- ½ lb. Chocolate Malt (Grain – crushed)
- 3 oz. UK Kent Goldings Hop Pellets @ _____% alpha (record # from hop package)
 - 2 oz for Bittering (full boil)
 - 1 oz for Aroma (end of boil)
- ½ tsp. Irish Moss (aides in settling and clarification)
- ¾ cup Priming Sugar (dextrose/corn sugar) for bottling
- 2 Boil Bags for grain
- 1 pkg. Ale Yeast (recommended = SafAle S-04 for 8.0 & US-56 for 9.4))

This recipe is for 5 gallons of beer. Just follow this step-by-step process, and you will be enjoying this outstanding home made beer before you know it.

1. Remove the labels from both malt cans and submerge the cans in warm tap water. Heating the extract this way will make it easier to pour out of the can.
2. Put the crushed grains into the boil bags. Mixing the grains together works well. Evenly distribute the grain between the two bags.
3. Put 1 ½ to 2 gallons of cold water into a large pot. This pot should have a capacity of at least 3 gallons to avoid boil over. This is a little more water than we normally recommend because of the large amount of grain.
4. Place the bag of grain into the cold water and apply Medium/High heat. Bring the water slowly to a boil (30 minutes). Remove from heat as soon as the mixture begins to boil and remove the boil bag of grain. (Optional – heat until center of grain bags reaches 180F. If under 30 min, cover and let stand for at least 30 min total.)
5. Add the Malt extracts and 2oz. of the hops to the pot. This is called the “wort” (pronounced wûrt).

6. Reapply heat and bring to a boil. Boil for 50 minutes.
7. While the wort is boiling, clean all of your brewing equipment. We suggest a cleanser such as B-Brite. Your fermenter should also be sanitized with bleach or C-Brite Sanitizer. Make sure any bleach is completely rinsed off. We also recommend rinsing C-Brite, although this is not absolutely necessary. (See C-Brite package for more information.)
8. Add about 2 ½ gallons of cold water (the colder the better) to your cleaned and sanitized fermentation vessel.
9. After the wort has boiled for 50 minutes add ½ tsp. of Irish Moss. Boil 10 Minutes.
10. Add final ounce of hops and immediately remove from the heat.
11. Let stand for 2 minutes then pour into your fermenter with the cold water. There will be solids from the boil, as well as, solids from the hop pellets in the wort. It is OK to pour everything into the fermenter. The solids will settle at the end of fermentation. If you prefer, the wort can be poured through a large, sanitized, screen strainer to remove excess solids.
12. Add additional cold water, if necessary, to bring the volume of liquid in your fermenter to a full 5 gallons.
13. Pitch the yeast. We have found the best method to be sprinkling the yeast evenly over the surface of the wort. You'll want to make sure the wort is under 100 degrees F. A stick-on thermometer for your fermenter is very helpful. If you must wait for the temperature to drop, make sure that the fermenter is tightly covered. Wait no longer than absolutely necessary!!
14. Ferment for 10 to 14 days. The ideal temperature is between 65 and 75. This temperature is most critical during the first 5 to 7 days. The temperature may drop below range later in the process, but shouldn't go above.
15. Bottling. Sanitize about 50-clean, 12oz beer bottles, a clean bucket for bottling (ideally a bottling bucket with a spigot), and 50 bottle caps.
16. Dissolve the Priming Sugar in 1 to 2 cups of boiling water.
17. Begin to siphon the fermented beer into the bottling bucket. Once a good siphon is flowing, pour the Priming liquid, from Step #16, into the bottling bucket. The natural movement of the liquid should be enough to adequately mix the priming sugar. You may choose to gently stir the beer with a sanitized spoon or mixing paddle. Continue to transfer until you have reached the bed of sediment on the bottom of the fermenter.
18. Attach tubing and bottle filler to the spigot on your bottling bucket. Fill each bottle all of the way to the top. When the filler tube is removed from the bottle the level will drop and all bottles will be filled to exactly the same level. Be prepared to deal with the small amount of overflow when filling.
19. Cap each bottle tightly.
20. Age for 10 to 14 days at 65 – 75 degrees. This is called 'conditioning' and is when the carbonation is created. The beer will be ready to drink as soon as it carbonates however, some styles may benefit from additional ageing.
21. Drink what will likely become one of your favorite beers.

