Honey Porter

KIT INVENTORY

FERMENTABLES

- 3.3 lbs. Golden Light Liquid Malt Extract
- 3 lbs. Traditional Dark Dry Malt Extract
- 1 lb. Honey

SPECIALTY GRAINS

- 0.5 lb. Chocolate Malt
- 0.5 lb. Honey Malt

YEAST

- Dry option: Nottingham (57-70°F)
- Liquid option: WLP002 English Ale (65-68°F)

OTHER

- 5 oz. Priming Sugar
- Muslin Bag

HOPS + SCHEDULE

- 1 oz. Fuggle (boil 60 minutes)
- 1 oz. Golding (boil 10 minutes)

BREW INFO

EXPECTED O.G.: 1.059

ACTUAL O.G.:

BREW DATE:

NOTES:

BREWING STEPS

- Collect 2.5 gallons of water in your kettle.
- Pour crushed grains into supplied muslin bag and tie the open end in a knot.
- Steep the grains for 20 minutes or until water reaches 170°F. Remove bag and discard.
- Bring water to a boil.
- Once you have reached a boil, remove the kettle from the burner to stir in malt extracts. The mixture is now called wort, the brewer's term for unfermented beer.
- Return wort to a boil.
- As soon as you reach a boil, set a timer for 60 minutes and begin adding hops according to the hop schedule on the left.
- With 5 minutes left in your boil, add 1 pound of Michigan Honey.
- When the 60 minute boil is complete, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller or place the kettle in an ice bath in your sink.
- While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, air lock, funnel, etc. along with the yeast pack and a pair of scissors.
- Fill your primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- Add more cold water as needed to bring the volume to 5 gallons.
- Using a hydrometer, take a gravity reading from a sample of your wort. This should be close to the expected O.G. (original gravity) listed in the Brewing Info section.
- Seal the fermenter and rock back and forth for a few minutes to aerate the wort.
- Add yeast once the temperature of the wort is 78°F or lower. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- Seal the fermenter with stopper or lid. Add water into the sanitized airlock and then insert the airlock into the rubber stopper or lid.
- Move the fermenter to a cool, dark spot. The optimal fermentation temperature for your yeast is listed next to the yeast in the Kit Inventory section.
- Fermentation should begin within 48 hours and last for up to 2 weeks. During fermentation, a layer of foam will develop on the surface of the beer and you will see bubbles escape through the airlock.

APPROXIMATELY 2 WEEKS LATER

- Sanitize the siphoning and bottling equipment. This includes all bottles, caps, tubing, etc.
- Mix 5 oz. Priming Sugar with 16 oz. of boiling water and stir until dissolved. Then cool the mixture and pour into your bottling bucket.
- Siphon the beer from the fermenter into your bottling bucket. Stir very gently to mix in the priming sugar solution. At this point any extra oxygen can cause off flavors to develop so make sure not to splash.
- Fill and cap bottles.
- Store bottles at room temperature for 2 weeks.

After 2 weeks the bottles can be stored cold. Pour chilled beer into a clean glass and enjoy!