

MILD PORTER



MILD ENGLISH PORTER

We designed this recipe to be a bold, flavorful English Pale Ale. It's an English bitter...but with 38 IBU' it is well balanced against a medium malty sweetness.

Contents

- Malt Extract
- Specialty Grains
- Hops
- Grain Bag
- Priming Sugar
- Yeast
- Grain Bag

OG: 1050
FG: 1012

IBU's: 38
ABV: 5%

SRM: 32

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add water to make 3 gallons. Add heat to come to boil. While heating, add Dry and Liquid malt extracts. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity reduces to 1.050. Otherwise, simply add water to make five gallons. Cover and allow the wort to cool to less than 80 Degrees F.
8. Pitch Yeast.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

Brewing Schedule

At beginning of boil:

- Add 1 oz. Cascade hop pellets
- Boil 40 min.
- Add 1/2oz.Fuggle Hops
- Boil 15 min.
- Add 1/2oz.Fuggle Hops
- Boil 5 min.
- Chill

Return to step 6

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3.3 # Dark LME

3.0# Pilsen DME

1/2 Lb. Crystal 60 Malt

1/2 Lb. 6-row malt

Grain Bag

1 oz. Cascade pellet hops

1 oz. Fuggle Hop pellets

1 Windsor Dry Ale Yeast

Priming sugar