

MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108

Columbia, MD 21045

Tel: (410) 290-FROTH Fax: (410) 290-6795

Internet: <http://www.mdhb.com>

MOUNTAINOUS PORTER

OG: 1.057

ABV: 5.5%

IBU's: 37.6

Ingredients:

6 lbs. plain amber dry malt extract
.5 lb. Caramunich malt
.5 lb. Caraviennne malt
.5 lb. Chocolate malt
3 oz. Cascade hop pellets
White Labs California Ale Yeast or 1 pkg. Nottingham dry ale yeast
3/4 cup priming sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains.
3. Add malt extract and bring to a boil.
4. Add 1 oz. Cascade hops and boil for 15 minutes.
5. Add 1 oz. Cascade hops and boil for 30 minutes.
6. Add 1 oz. Cascade hops and boil for 3 minutes
7. Combine wort with water to make five gallons. There is no need to strain.
8. Pitch yeast when wort temperature is between 70-80°.
9. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
10. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
11. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.