

INGREDIENTS

GRAINS

4.0 oz (114.0 g)
Munich Malt (10L)
2.0 oz (57.0 g)
Chocolate Malt

1.0 lb (0.45 kg)
Amber Malt Extract

HOPS

0.5 oz. (14.0 g)
Cascade Hops

YEAST

London Ale Yeast
(White Labs)

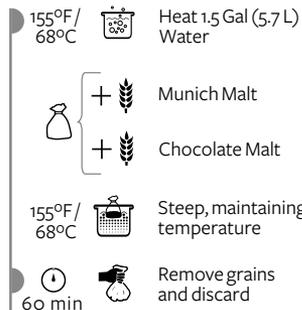
EXTRAS

1 Habanero Pepper

METHOD

Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains (except extract) in a muslin bag. Steep for 60 minutes, maintaining the temperature as closely as possible. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Amber Malt Extract, stirring often. Bring back to a boil, being careful to avoid boilover. Add Cascade Hops 20 minutes from end of boil. After boiling for a total of 60 minutes, cool wort to approximately 75°F (23°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0L. Pitch yeast and ferment for 1 week, or until bubbling in the airlock has subsided. Add 1 whole habanero pepper to primary fermenter, and let ferment for an additional 7 days before bottling. Drink with caution!

STEEP GRAINS



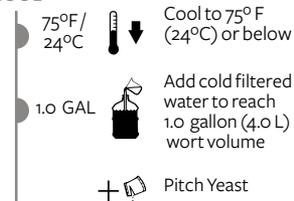
BOIL



BOIL



COOL



FERMENT



BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

5.0%

OG

1.054

FG

1.016

IBU

29

HABANERO PORTER