

INGREDIENTS

GRAINS

0.6 lb (0.26 kg) Chocolate Malt
 0.25 lb (0.11 kg) Crystal Malt (100L)
 0.25 lb (0.11 kg) Black Patent Malt

0.5 lb (0.22 kg) Amber Dry Malt Extract
 0.5 lb (0.22 kg) Golden Light Dry Malt Extract

YEAST

American Ale Yeast (White Labs)

HOPS

0.25 oz (7.0 g) Liberty
 0.1 oz (3.0 g) Cascade

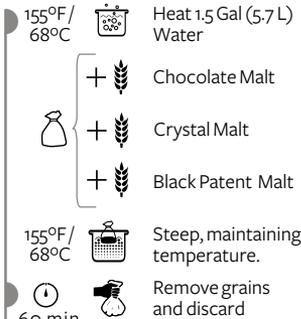
EXTRAS

2.0 oz (57.0 g) Dark Brown Sugar
 1.0 oz (29.0 g) Molasses

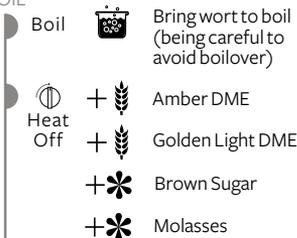
METHOD

Heat 1.5 gallons (5.7L) of cold water to 155 degrees (68C) in your brew kettle, and add grains in a muslin bag. Steep for 60 minutes, maintaining the temperature at 155. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extracts, brown sugar and molasses, stirring often to fully incorporate the extract. Bring back to a boil and add Liberty hops, being careful to avoid boilover. Add hops at intervals listed at right. After boiling for a total of 60 minutes, cool wort to 75°F (24°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 gallon, or 4L. Pitch yeast and ferment for 7-10 days. If desired, transfer to a secondary fermenter for an additional 3-5 days before bottling.

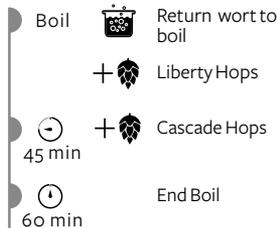
STEEP GRAINS



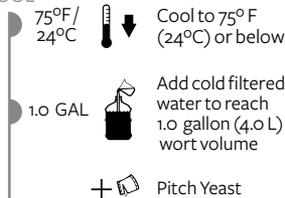
BOIL



BOIL



COOL



FERMENT



BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

7.3%

OG

1.073

FG

1.018

IBU

19

MOLASSES PORTER