



# Pint-Sized Porter 1 Gallon Extract Kit

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

The Pint-Sized Porter is diminutive in volume but not in character. This will be a delicious malty, roasty treat. Think of a classic porter brewed in Ohio. And if you want to add a little extra hop aroma, there are some extra hops in this kit, so you can satisfy that hop head living inside your head. We think adding just a smidge of bourbon-soaked oak in the fermenter is a brilliant idea as well. So brew this up and enjoy a perfect pint-sized porter!

Calculated Appx.: O.G.: 1.063 F.G.: 1.016 ABV:6.2 % IBU: 36 SRM: 34

## Kit Ingredients

- 1 lb amber dry malt extract
- Steeping grains: 3 oz US Caramel 60L, 2 oz US Munich 20L, 2 oz US Chocolate, 1 oz US Black, 1 oz US Flaked Barley, 1 oz Carapils malts
- 1 oz Kent Goldings hop pellets (½ oz @ 30 min, ¼ oz @ 5 min)
- 1 cup corn sugar (for bottling)
- ~40 Carb Tabs (for bottling)
- Small muslin sack for steeping grain
- Dry yeast Safale S-04 or liquid upgrade (Wyeast 1968 or WLP002)

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

## Directions

**Sanitize everything well! Remember to stir periodically throughout the boil!**

1. Fill your kettle with 2 quarts of water and heat it to 155F. Pour crushed **grain** into the grain sack, tie it closed, and place it into your kettle. Steep the grains for 20 minutes.
2. While your grains are steeping, heat 2.5 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge (rinse) the grains with the 2.5 quarts of hot water, collecting the runnings in your boil kettle. Then add 1.25 quarts of water to your boil kettle and turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 45 minutes. However, keep reading, because you'll be adding hops during that time.
3. Turn the heat off, add the **Amber dry malt extract** and **1 cup corn sugar**, and mix the extract and sugar into the water. Turn the heat back on and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 45 minutes. However, keep reading, because you'll be adding hops during that time.
4. Upon initial boil, the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 45 minute timer at this point in the brewing process and boil for 15 minutes.
5. After 15 minutes, add **1/2 oz of Kent Goldings** hop pellets and boil the wort for 25 more minutes. This hop addition will impart most of the bitterness to your beer.
6. After 25 minutes (40 minutes total), it's time for another hop addition. Add **¼ oz Kent Golding** hops and boil for 5 more minutes.

7. After 45 minutes, you are now done boiling your beer, so it's time to turn off the heat. If you would like extra hop aroma in your beer, add the rest of the **Kent Golding** hops here. If you would not, wrap up the hops the best you can, and put them in the freezer to use in a later batch.
8. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
9. Cool your hot wort down to around 65-70F and add the wort to the fermenter. You should have around 4/5ths gallon to a gallon of liquid in the fermenter (just at or below the "One Gallon" raised lettering on your glass jug). Aerate the wort as best you can. If you have an oxygen system, that's best, otherwise give the wort a good shake or a good stir with a sanitized metal or plastic spoon. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add **1/3 of the beer yeast packet**.
10. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 65°-72°F for around 14-21 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099.
11. If foam, called krausen, is going up into the airlock during fermentation, carefully remove the airlock and replace it with a short length of 5/16" tubing that leads to a container ½ filled with water or sanitizer (sanitize the tubing, called "blow-off tubing"). Make sure that the tip of the tubing in the overflow container is submerged. When fermentation slows down, replace the blow-off tube with the airlock. Sanitize the airlock before putting it back in the stopper.

**Note:** If you did want to add bourbon-soaked oak chips, we recommend taking **½ oz of oak chips** and soak them in a covered container for a few days (with enough bourbon to cover the chips). After 7 days of fermentation, add the **oak chips and bourbon** to the fermenter. Wait another 7-14 days.
12. Now you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
13. **Bottling**, Siphon beer into sanitized bottles. Add three conditioning tablets to each bottle for low carbonation, four for medium, and five for high carbonation. Cap and turn bottles upside down several times to mix in sugar
14. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months.