

NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!

Your beer this time is: **Plum Porter 6%**

A rich, unctuous, Robust Porter. Belgian Special B malt adds a delicious raisin like sweetness whilst New Zealand Rakau hops provide a balancing bitterness and the aroma and flavour of fresh orchard fruits. Add some plums to the boiled wort for extra fruitiness.

“What is more mortifying than to feel that you have missed the plum for want of courage to shake the tree?”
- Logan Pearsall Smith

Fermentation duties are taken care of by Safale S-04 English Ale yeast.

1 Preparation

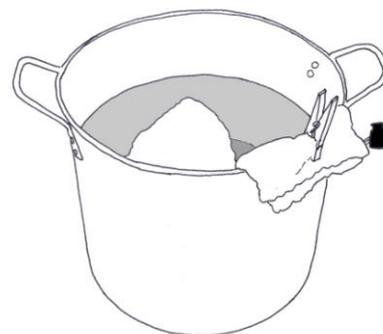
- Divide the hops into two halves, then further sub-divide one of your halves into two quarters.
- Wash and coarsely chop between 200 and 400 grams of Plums (or other fruit of your choice – cherries would also work brilliantly in this recipe). Put the fruit in a pan with a little water and heat till they boil and begin to soften. Cover and simmer on a low heat for two minutes, then turn off the heat.

2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of just below 71°C, and should fall to a **mash** temperature of 67°C after a couple of minutes

3 Boil Schedule

- After you have achieved a good boil crumble one quarter of your Rakau hops in to the bottom of the brew-bag.
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hops) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture).
- Set your timer for 25 mins.
NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation.
- After this 25 mins has elapsed carefully open the top of the brew-bag and crumble a second quarter of your Rakau hops in to the bottom of the brew-bag such that they come into contact with the boiling wort.
- Set your timer for 15 mins.
- After this 15 mins has elapsed crumble the remaining half of your Rakau hops and pour your fruit compote into the brew such that the contents of the bag come into contact with the boiling wort.
- Set your timer for 20 mins.



- After this 20 mins have elapsed turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob).
- Leave the brewing-vessel uncovered for 20 mins to cool.
- Clean and rinse the rubber gloves and, at the end of this 20 mins, wear them to remove the brew-bag from the wort, gently squeezing it so that the liquid it contains falls back into the brewing vessel – discard the used hops and fruit.
- Cover the brewing-vessel with its lid.
- Clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard).
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

4 Extra Steps

- There are no extra steps to be taken for this beer.

5 Adding the yeast

- Evenly sprinkle just over half of the packet of S-04 yeast across the surface of the wort. Reserve the remainder of the yeast in the fridge.

6 Fermentation

- Site the fermenting-bucket in a place where the temperature is as close as possible to a steady 18-20°C. If your house is colder than this, or if temperature fluctuates wildly, use the wool blankets and to insulate the fermenting-bucket.

7 Enjoy Your Beer

- My preference is to serve *Plum Porter* anywhere between 10 & 14°C.