

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: **Sheffield Stout Porter 5%**

The word Stout derives from a description of stronger Porters as being stout. This recipe started of life as a porter but on tasting its first incarnation I felt it needed some more body and oomph... essentially it needed to be a bit stouter. Hence it became a Stout Porter. A reet Stout Porter, tha knows. It has the dark colour, smokiness, bitterness and alcohol level associated with a dry stout somewhat offset by a little of the sweetness associated with porters.

“Abstainer: a weak person who yields to the temptation of denying himself a pleasure.” – Ambrose Bierce

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

1 Preparation

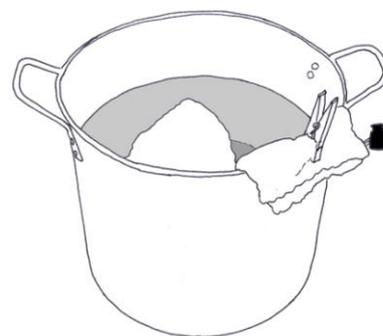
- Divide the hops into three equal quantities. Combine two of these thirds in one bowl. Then subdivide the remaining third into two equal parts placing each in a separate bowl.

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 the large bowl of your Fuggles 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 45 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 45 mins has elapsed carefully open the top of the brew-bag and crumble one of the smaller bowls of Fuggles hops into it such that they come into contact with the boiling wort.
- Set your timer for 15 mins.
- After this 15 mins has elapsed crumble the second smaller bowl of Fuggles hops into the brew-bag such that they come into contact with the boiling wort, boil for a further minute or so.
- 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 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.



- 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 *Sheffield Stout Porter* anywhere between 8 & 14°C.