



McMonkey McBean Tabby Porter (All Grain)



More fun than a barrel full of beans or getting hit with a sack of monkeys, McMonkey McBean will fix you up right with this tempestuously turbid and righteously ravenous robust porter. If your tongue had eyes, it had better hire a seeing-eyed dog, because this utterly black whatnot will leave your taste buds stranded on the island of yum, with its big maltiness and satisfying sweetness overlaid with layers of chocolaty roastiness, toffee and toast. Be ready to wipe that chocolate milk mustache, because the frothy tan head will percolate your senses with the divinity of earthy and spicy hops. So if you're ever feeling down in the dumps and your tummy is lacking decoration—never fear, because McMonkey McBean will definitely put the star back on your belly.

Just the Facts, Ma'am:

BJCP Style: 12B. Robust Porter
Original Specific Gravity: 1.064 - 1.068
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.6%
Color: 40 SRM (A Blackness No Flame Will Penetrate!)
International Bittering Units: 29
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.6 lbs British 2-Row Malt
12 oz Chocolate Malt
8 oz Pale Chocolate Malt
8 oz Victory Malt
6 oz 120L Crystal Malt
3 oz Roasted Barley

Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)
½ oz Challenger Hops (Bittering, 30 Minutes)
½ oz Challenger Hops (Flavor & Aroma, 10 Minutes)
1 oz Fuggle Hops (Flavor & Aroma, After-the-Boil Steep)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or
Wyeast 1098 British Ale Yeast

Or

Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

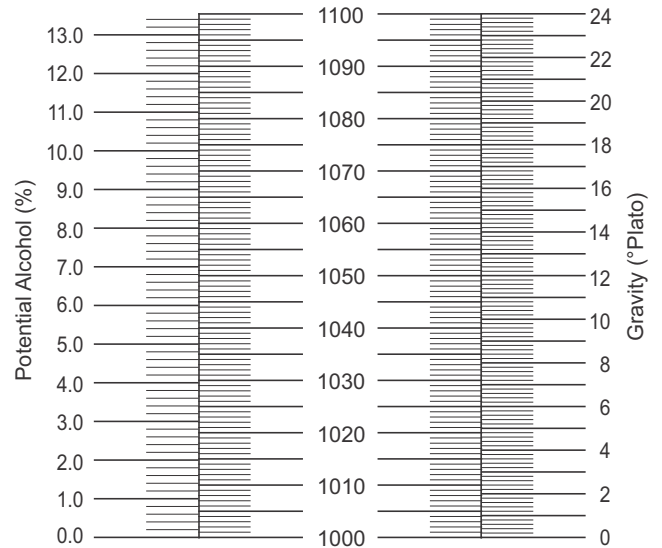
Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

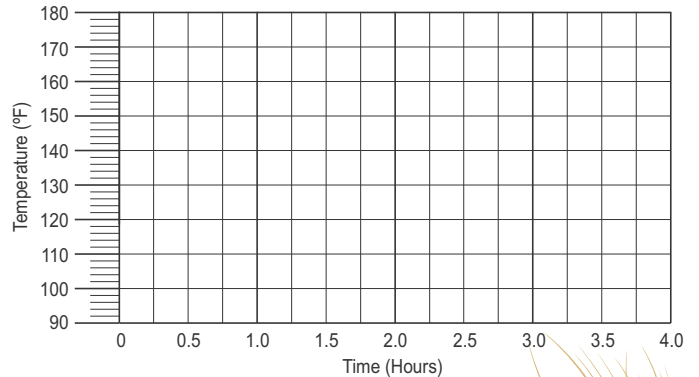
Mash Schedule:

Saccharification Rest: 153°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

OG



Mash Temperature and Time



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