



Monkey Finger Vanilla Porter

1 Gallon Recipe



Get that finger out of your ear - you don't know where that finger's been! But seriously, we've got a pretty good idea of what you did at the zoo to evoke that monkey's finger. And what better a way to acknowledge a furball primate's obscene gesture that to tilt a pint of this murky black beauty? And though that monkey might pick lice and stink like a barnyard, this luscious porter will exude an aroma of such tempting roastiness that your tongue will intervene, where it will be rewarded with the unraveling of flavors, featuring mocha, coffee, dark fruits and toffee, all finally upstaged by velvety vanilla! Yeah, we know how you offended that monkey - while he was innocently swinging in the tree, contemplating his banana, you rubbed it in by chugging a pint right in front of his face. Well, what'd ya expect? It's hard to beat Monkey Finger Vanilla Porter - even if it gets you the finger!

Just the Facts, Ma'am:

BJCP Style: 12B. Robust Porter (Also 21A. Spice Beer)
Original Specific Gravity: 1.068 - 1.072
Final Specific Gravity: 1.014 - 1.018
Alcohol by Volume: 7.1%
Color: 45 SRM (Black like the censorship swipe over the monkey's finger!)
International Bittering Units: 32
Time to Awesome Drinkability: 6 Weeks!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

1 lb 5 oz Light Malt Extract Syrup
4 oz Wheat Malt Extract Syrup

Grains & Wort Additives:

4 oz Chocolate Malt (Crushed)
1.6 oz Victory Malt (Crushed)
1.6 oz 60 L Crystal Malt (Crushed)
1.2 oz 150 L Crystal Malt (Crushed)
0.8 oz Chocolate Wheat Malt (Crushed)

Hops:

1/4 oz Northern Brewer Hops (Bittering, 60 Minutes)

Yeast:

Dry Yeast: Safale S-04 Yeast

Brewing Supplies & Flavors:

1.5 teaspoons Vanilla Extract (Not included)
1 Muslin Bag
12 Jasper's Fizz Drops

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 2 gallon brew pot is ideal.
- Long-handled spoon or paddle for stirring the boiling wort.

- Airlock
- Sanitizing Solution
- Scissors
- Primary Fermenter - A 2 gallon food-grade plastic bucket with lid.

Note: if you've never used your 2 gallon bucket, your first step is to locate the 1 gallon volume mark. Simply pour in 1 gallon of water and mark that level on the outside of the bucket with a permanent marker.

On the day you bottle the beer, you will require the following equipment:

- 12 Clean 12 oz Pry-Off Bottles
- Auto Siphon & Hose
- Bottle Filler
- Bottle Caps
- Sanitizing Solution
- Bottle Capper

Preparation of the Spice Potion!

On the brew day, place the chopped vanilla bean in a jar with 1/2 cup of vodka. Screw on a tight fitting lid and steep the spices until 1 day before bottling the beer.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

The Magical Procedure:

Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, etc.

1. Place the crushed grains in the muslin bag and add to 1 gallon of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains, and bring this mixture to a boil. Remove the pot from the heat and add the malt extracts. To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
4. When boiling begins, add 1/4 oz of Northern Brewer hops. Boil these hops for the entire 60 minutes.

Note: over the course of the boil, you will lose significant volume as

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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Page 2....Wow, this is good stuff. I wish there could be more!

the water is boiled off as steam. During the boil, you want to maintain the original boil volume as closely as possible. When the boil begins, simply note the volume level in the kettle. When the boil volume begins to diminish, simply top off the kettle with boiling water back to the original starting volume. Having a small pot of boiling water nearby works well. Having a cold beer nearby also works well. Just saying.

Chill out, Man! (Chill the Wort)

1. At the end of the 60 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
2. Add the chilled wort to your 2 gallon fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 1 gallon. If you're a little over - no problem. It just means extra beer!

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. Simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
3. Close the fermenter and attach the airlock. You want to keep the fermenter in a location with the proper temperature. The ideal temperature to ferment this beer is between 62° - 74°F.

Primary Fermentation:

It's easy to know when fermentation has begun. You will begin to see bubbling through the airlock.

1. Do not let the temperature drop below 60°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days. If the bubbling does stop after 3 to 5 days, no problem. It just means that the yeast worked quickly. This is pretty common. One the fermentation is complete, the yeast, which had been floating throughout the beer, will begin to settle to the bottom.
3. Add the spice potion. On the day before you bottle the beer, add the vanilla bean spice potion to the fermenter. Simply open the fermenter and pour in the entire spice potion, chunky pieces and all. No mixing is necessary - the flavors will mix naturally before bottling day!

Time to Bottle!

There a several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation

quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 74°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. To be safe, it's generally a good idea to wait two full weeks after fermentation has begun before bottling the beer.

Note: An extra set of hands is helpful when bottling beer. Those extra hands can also help you grab another beer. Think about that next time you're sulking over your empty glass!

1. Before bottling, sanitize your auto siphon, hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
2. Prime the bottles: to each bottle, add one fizz drop. Each fizz drop contains the perfect amount of sugar to carbonate a 12 oz beer bottle.
3. Assemble your bottle filling equipment: to your auto siphon, connect the hose. To the other end of the hose, connect the bottle filler.
4. Fill your bottles: open the bucket's lid and place the Auto-Siphon into the beer. Try to keep the auto siphon from stirring up the sediment on the bucket's bottom.
5. Have one person press the bottle filler down in a bottle to open the valve. The other person should then start the auto siphon by pulling up and then pushing down on the plunger. When filling bottles, it's best to leave about one inch of headspace in each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important to keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Once your beer is carbonated, you may store it in a cool place. Unfiltered home-brew is unfiltered, and unfiltered beers will improve with time. If your young beer is rough or yeasty, these flavors will mellow over time. Cheers!

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