



Monkey Finger Vanilla Porter (All Grain)



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 than 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
Original Specific Gravity: 1.068 - 1.072
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: 7.1%
Color: 45 SRM (Black like the censorship swipe over the monkey's finger!)
International Bittering Units: 35
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. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:
8.2 lbs British 2-Row Malt
0.8 lbs Light Wheat Malt
20 oz Chocolate Malt
8 oz Victory Malt
8 oz 60L Crystal Malt
6 oz 150L Crystal Malt
4 oz Chocolate Wheat Malt

Hops & Hop Addition Schedule:
1 oz Fuggles Hops (Bittering, 60 Minutes)
½ oz Northern Brewer Hops (Bittering, 60 Minutes)
½ oz Northern Brewer Hops (Bittering & Flavor, 20 Minutes)

Yeast:
Liquid Yeast: Wyeast 1028 London Ale Yeast OR Wyeast 1098 British Ale
Or
Dry Yeast: Safale S-04 Yeast OR Cellar Science English Ale Yeast

Brewing Supplies & Flavors:
4 oz Vanilla Flavoring Extract (add day before bottling)
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.

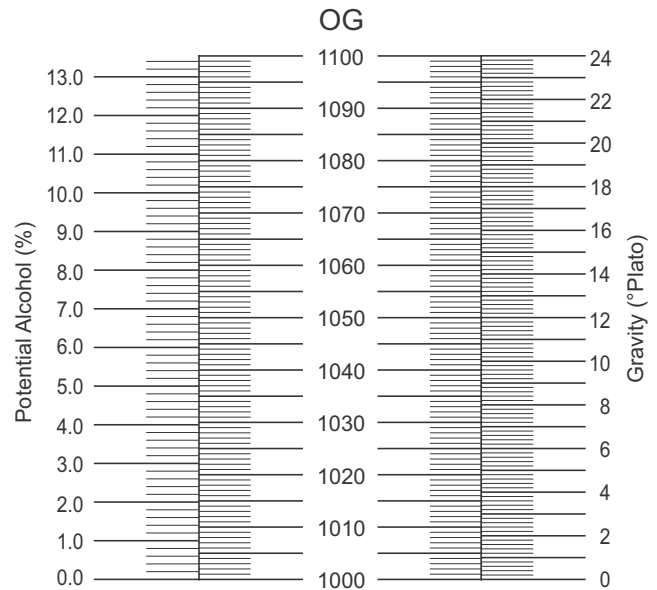
Bottling
Add the Vanilla flavor extract. **On the day before you bottle your beer**, add the vanilla flavor extract to the fermenter. No need to stir—the flavorings will mix throughout the beer before bottling!

Mash Schedule:

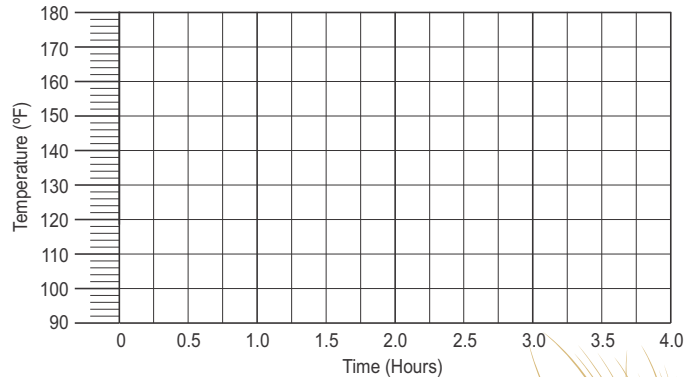
Saccharification Rest: 153°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



Boomchugalug.com

