

Pandemonium Porter (All Grain)

There's no one to blame but yourself. You put the brouhaha back in the brew when you concocted this crazy ale. Oh sure, it wasn't enough to simply brew a robust porter of epic proportions, with its rich maltiness showcasing a taste explosion of roasted grains, caramel, toast and toffee. Oh, no, you couldn't leave well enough alone, and that's when the bedlam began. You couldn't stop by merely throwing in chocolate, cream, honey and oats. No, you had to surpass sanity and throw in coffee. Well, your taste buds will have no one to thank but you. So go ahead, take a big swig and revel in those bats in the belfry, because it all began with that pandemonium in your porter.

Just the Facts, Ma'am:

BJCP Style: 12B. Robust Porter
 Original Specific Gravity: 1.072 - 1.076
 Final Specific Gravity: 1.015 - 1.019
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 7.5%
 Color: 38 SRM (Crazy Salmagundi Black!)
 International Bittering Units: 20
 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:

6.3 lbs American 2-Row Malt
 2.1 lbs Light Munich Malt
 1.5 lbs Wildflower Honey
 8 oz Lactose
 8 oz Flaked Oats
 8 oz 90L Crystal Malt
 10 oz Chocolate Malt
 5 oz De-husked Carafa I Malt
 5 oz Chocolate Wheat Malt

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1318 London Ale III Yeast or
 Wyeast 1335 British Ale II Yeast
 Or
 Dry Yeast: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

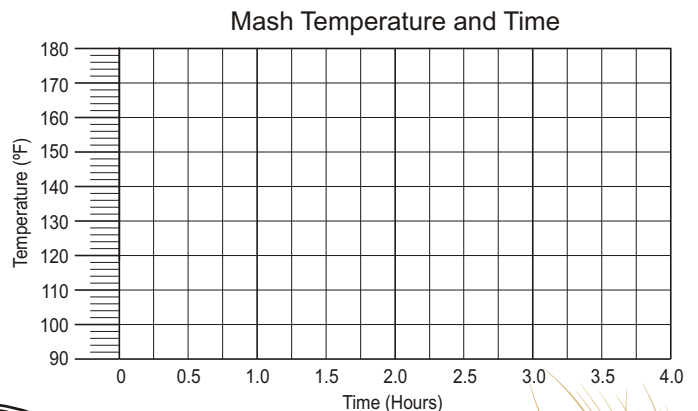
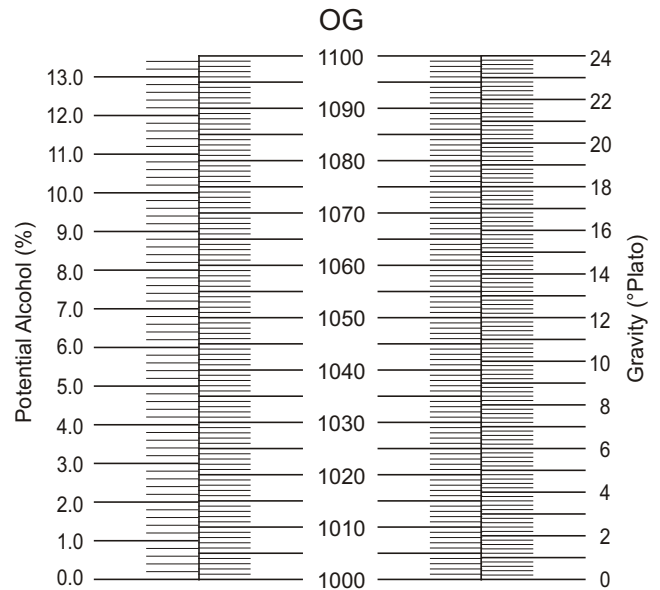
5 oz Priming Sugar

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

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



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!