



Shenanigan Porter (All Grain)

Quit fooling around and listen up! You're beholding a pint of one remarkable porter. Did you hear me? Oh, just because this black beauty will make you go bleary-eyed as you contemplate its dark depths doesn't give you the go-ahead to keep goofing around. Stop the Shenanigans! Maybe you could pay attention if you'd taste the malty sweetness weaving its way along the trail of roasted chocolately goodness and landing with both feet on the creamy mocha finish. Can you hear me now?

Just the Facts, Ma'am:

BJCP Style: 12A. Brown Porter
Original Specific Gravity: 1.056 - 1.060
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.8%
Color: 32 SRM (No goofing around - it's black!)
International Bittering Units: 21
Time to Awesome Drinkability: 5 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:

7.6 lbs British 2-Row Malt
0.8 lbs Light Wheat Malt
16 oz Chocolate Malt
8 oz Victory Malt
8 oz Flaked Barley

Hops & Hop Addition Schedule:

1 oz Kent Goldings Hops (Bittering, 60 Minutes)
½ oz Willamette Hops (Flavor & Aroma, 10 Minutes)
½ oz Willamette Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Windsor Dried Ale Yeast

Brewing Supplies & Flavors:

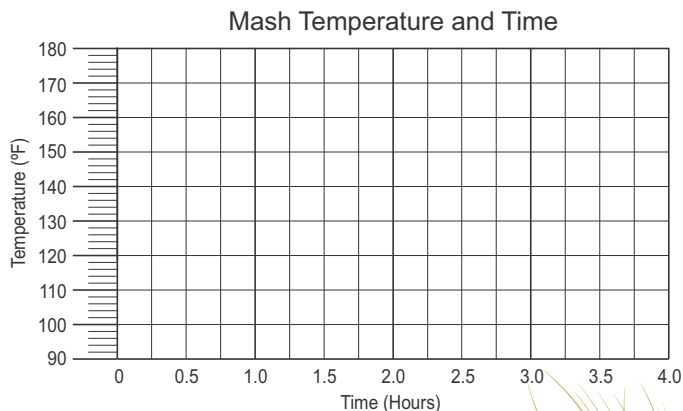
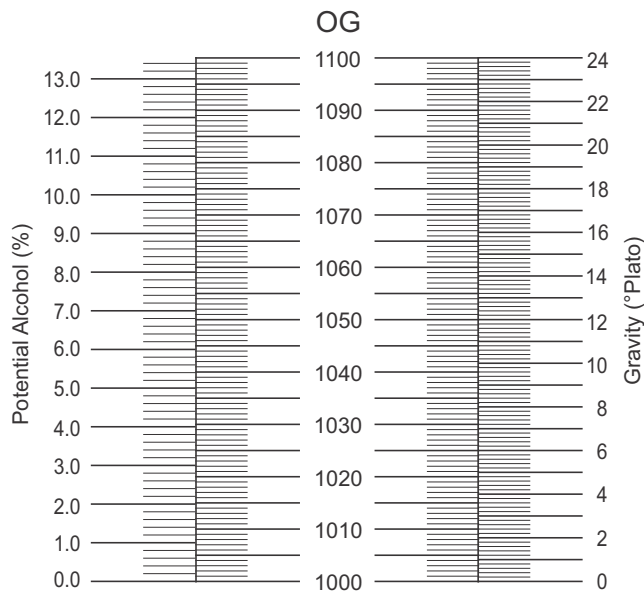
5 oz Priming Sugar

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: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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