



Sugarbush Maple Porter (All Grain)

Your boots settle in the snow, and you are lured by the steam rising above the sugar shack within the stand of ancient maples. A breeze sways the bare branches on that wooded hillside, and the scent of the wood fire is like incense beneath that stunningly blue New Hampshire winter sky. And there in your bulky mitt you clutch a pint of this ambrosial black brew. For you are imbibing a maple porter, and in this wooded wonderland you indulge your spirit with this ale's malty sweetness and its layers of caramel and nutty, chocolaty roastiness, all wrapped lavishly in maple. You feel yourself shiver, but it's not from the cold, as you are filled with this porter and the spirit of the deep woods to the depths of your soul.

Just the Facts, Ma'am:

BJCP Style: 12A. Brown Porter
Original Specific Gravity: 1.068 - 1.072
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.6%
Color: 38 SRM (Black Like a Maple Grove At Midnight!)
International Bittering Units: 20
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:

5.5 lb American 2-Row Malt
4.5 lbs Maple Syrup (Approximately 53 Fluid Ounces)

Note: Maple Syrup Not Included With Recipe

8 oz Maltodextrin (Add with Maple Syrup in last 5 minutes of the boil)
14 oz Chocolate Malt
8 oz 60L Crystal Malt
8 oz 90L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or
Wyeast 1187 Ringwood 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:

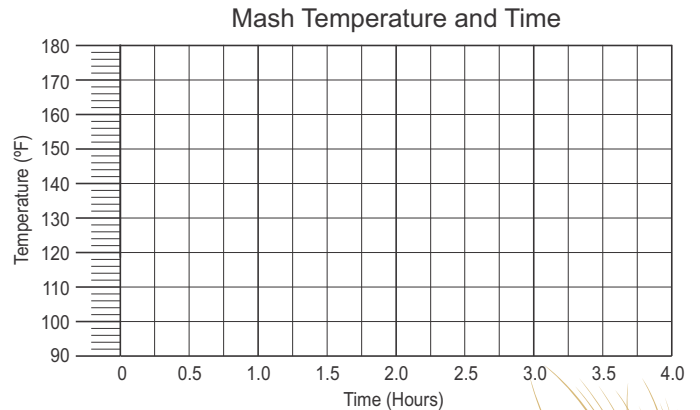
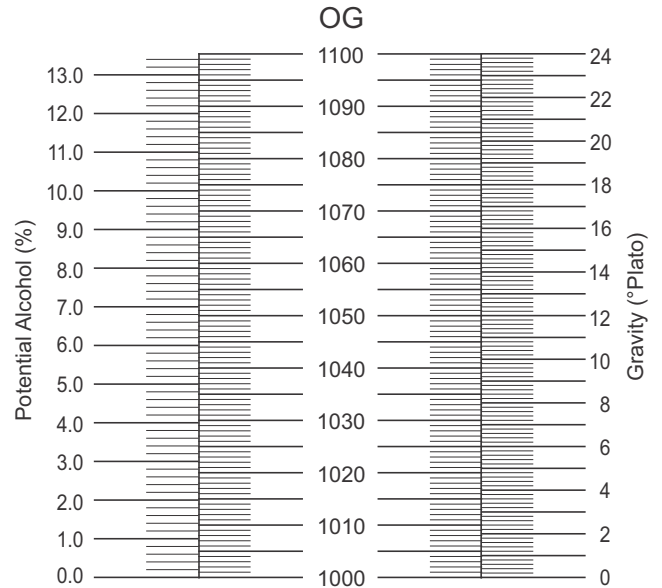
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 152°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!) (/ /)



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