

DRY DOCK URCA VANILLA PORTER (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

A multiple gold medal winner at the Colorado State Fair, this decadent vanilla porter is sure to raise eyebrows. Most vanilla beer recipes use one or two vanilla beans; this one uses five and has the base recipe to back them up. A rich, smooth porter with hints of rum and molasses behind a coffee-like roasted character, then infused with fragrant vanilla. The beans used in this kit are 100% Madagascar bourbon beans that provide deep, sweet flavor. The final pint emanates a heady vanilla perfume and makes for both a wonderful after-dinner drink or the ultimate ice cream float.

O.G: 1.061 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 4.25 lbs English Maris Otter
- 4.25 lbs Rahr 2-row Pale
- 0.875 lbs. English Medium Crystal
- 0.75 lbs. Flaked Barley
- 0.5 lbs. English Chocolate Malt
- 0.5 lbs. Belgian Aromatic Malt
- 0.5 lbs. Belgian Special B
- 0.25 lbs. English Black Malt

BOIL ADDITIONS & TIMES

60 minute boil total

- 2.75 oz. Willamette (30 min)

FERMENTOR ADDITION

- Urca Vanilla Bean Blend - cut into approximately 1/2" pieces and add to secondary fermenter one week before bottling day

YEAST

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60–72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 156° F for 60 minutes

Mashout: 168° F for 10 minutes

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