

One Arm Honey Porter

This brew is a twist on the current Honey Porter recipe found on the website. It was submitted by Mark Billings whose philosophy is, if a little is good, a lot is better. He boosted the honey from 1 to 3 lbs and added extra hops creating an excellent blend.

OG: 1.075 FG 1.015 ABV 8%

Extract Recipe:

7	lbs	Amber Malt Extract	
3	lbs	Honey	
1/2	lbs	Crystal Malt 120L	
1/2	lb	Chocolate Malt	
2	oz	Chinook 26 HBUs (Boiling)	60 min
1	oz	Hallertauer	5 min

Wyeast Irish Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and honey then stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Chinook)
- Continue boiling for 55 mins then add 1 oz of Hallertauer hops.
- Continue to boil for 5 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt
1/2	lbs	Crystal Malt 120L
1/2	lb	Chocolate Malt

Add honey to the boil.

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.