

Honey Porter

Honey Porter is a great light bodied dark ale. The honey increases alcohol and leaves a faint flowery aroma. The chocolate malt and dark crystal malt add a roast character without the bite of a stout. The color is reddish-black. Chinook hops create a balanced beer, not sweet, not bitter.

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe:

7 lbs Amber Malt Extract
1 lbs Honey
1/2 lb Crystal Malt 120L
1/2 lb Chocolate Malt
1 1/4 oz Chinook hops(boiling: 60 min) 15 HBUs
1 pk Wyeast London 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 stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/4 oz Chinook)
- Continue to boil for 60 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 lb Crystal 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.