

Basic Beer Recipe



Grey Moon Porter

Grey Moon Porter is a dark, almost black, slightly sweet brew of medium bitterness, mild burnt malt flavor, and light roasted barley taste. It is characteristic of its style. If you like this porter, you probably also like stouts. We have a **St Patrick's Day Stout Contest** near St Patrick's Day each year. There is music, a lot of stouts contending for prizes and food and fun for all. Ask the Shop for info. This kit contains: 6# of Gold malt extract, 1 oz. Northern Brewer hops, 1 oz. Goldings hops, and steeping grains 1# Crystal malt (80L), 8oz Black malt, and 4oz Chocolate malt.

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 5 minutes, then take out the grains. Drain well. Turn on heat and bring to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the hot water. The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring. (Do not apply direct heat to the malt bag.) Add 1 oz. of Northern Brewer hops.
3. Boil the water and malt mixture (called wort) for 30 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir! Add ½ oz. of Kent Goldings hops and boil 10 more minutes.
4. Add ½ oz. of K. Goldings hop pellets and boil 2 additional minutes. Turn off heat.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your boiled wort by placing the pot into an ice water bath in your sink for 15 min). Carefully pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast package.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-72°F for 14 days. If doing a double stage fermentation, syphon the beer into the carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in 14 days the beer appears to be done fermenting, it may be bottled.
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.
11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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