

Basic Beer Recipe



Hammerhead Porter

Hammerhead Porter is a very dark brown beer with a coffee colored head. The flavor retains some sweetness and has a delicious finish of roasted malt. It is full of maltiness and has the powerful combination of rich, deep flavor and roast grains. This kit contains 10# Gold malt extract, 1 oz Nugget hops, 1 oz. Perle hops, and steeping grains 1# Crystal malt (120L), 8oz Munich malt, 8oz Vienna malt, 8oz Chocolate malt, 4oz Black malt, and 4oz Roast Barley.

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

1. Crush and steep in 1 gallon (3.8L) 150°F water for 45 minutes the steeping grains. Strain the grain water into your brew pot. Then sparge (rinse) the grains, using a strainer, with 1.5 gallons water at 165°F for 2.5 gallons total volume. Be sure to save this rinse water! Bring mixture to a boil.

2. Turn off the heat and empty the liquid 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). Add 1 oz. Nugget hops. Bring to a boil.

3. Boil the water and malt mixture (called wort) for 50 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir! Add 1oz. of Perle hops and boil 10 more minutes. Turn off heat.

4. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.

5. Fill the plastic fermentor with 2.5 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 off to 5.25 gallons with cold water.

6. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast package. You have a **White Labs** or **Wyeast** liquid yeast in a vial or tube that may be 'pitched' into your wort when you brew. These should be warmed at room temp for 6-8 hours.

7. 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.

8. **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.

9. 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.

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