

Rigger Mortise

This beer comes from longtime brewer, shipyard rigger, and master carpenter, John Breslin. So you can see where he gets the name Rigger Mortise. John has been working on variations of this Bitter Brown recipe for a couple of years. Similar in style to a Pete's Wicked or Moose Drool, this brew has a deep roast and caramel flavor followed by a distinct hop bitterness, flavor, and aroma. In a class by itself. Well done John.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7	lbs	Light Malt Extract	
1/2	lb	Roast Barley	
1 1/2	lb	Crystal Malt 80 L	
2	oz	Columbus 30 HBUs(Boiling)	60 min
2	oz	Northern Brewer (Flavor)	7 min
1	oz	Sterling/Saaz (Aroma)	3 min

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. (2 oz Columbus)
- Continue boiling for 53 mins then add 2 oz of N Brewer hops.
- Continue boiling for 4 mins then add 1 oz of Sterling/Saaz hops.
- Continue to boil for 3 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	Roast Barley
1 1/2	lb	Crystal Malt 80 L

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.