

Bourbon Porter

7 lbs Amber Malt Extract
1 lbs Crystal Malt 80L
1/2 lb Chocolate Malt
1/2 lb Roast Barley
2 oz Fuggles 10 HBUs (Boiling) 60 min
1/2 oz Goldings (Flavor) 3 min
2 oz Oak Chips (Soaked in bourbon) add more later if you want a stronger oak flavor
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 Fuggle hops)
- Continue boiling for 57 mins then add 1/2 oz of Golding 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.
- Add oak chips soaked in bourbon. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10 lbs 2 Row Malt
1 lbs Crystal Malt 80L
1/2 lb Chocolate Malt
1/2 lb Roast Barley

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.