



Bourbon Barrel Oaked Porter Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19808

This recipe is an Aussie Brewmakers original. It is a robust Porter with a lingering oak char bourbon presence that rounds the style of beer out perfectly. For any Porter drinkers, this recipe is sure to be a regular brew. We believe it is the best Porter kit recipe we have ever brewed and we hope you agree. This recipe is another great introduction to experimenting with hops, wet malts and oak for the beginner or 'tin kit' brewer.

Ingredients:



Dextrose Brewing Sugar



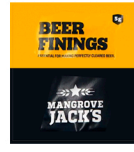
Still Spirits Bourbon Staves



Mangrove Jack's M42 New World Strong Ale



Hop Bag



Mangrove Jack's Beer Finings



Morgans Finishing Hops Goldings



CBW Briess Porter Liquid Malt Extract



Thomas Coopers Series Devils Half Ruby Porter

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning (not supplied)
A second fermenter for racking or a sterile container that holds 23L for racking

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard Coopers Australian Pale Ale tin yeast and sit tin along with the Coopers Light Malt Extract tin in hot water for 10 minutes
-  Boil 2 ltrs of water in kettle
-  Add 1.5L of boiled water to fermenter with the 200g Dextrose, contents of the beer kit tin and wet malt container and stir to thoroughly to dissolve
-  Pour 250ml boiled water into the beer kit tin and the wet malt container stir to dissolve the remaining contents, then add both to the fermenter
-  Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  Take Hydrometer reading and pitch the M42 Premium Yeast and stir gently
-  On day 2 add the 12g Finishing Hops bag to the fermenter (dry hop) and leave it there until the next step
-  After primary fermentation is completed (check using hydrometer) rack the beer to a second fermenter or use a container to store the beer while cleaning the fermenter (and then refill). This gets the beer off the trub prior to steeping the bourbon oak staves
-  Place the 200g of Bourbon Staves in the hop sock and tie off both ends. Place Hop Sock into fermenter and reseal and leave them to steep for 10 to 14 days
-  After steeping remove the hop sock containing the bourbon staves and add the beer finings as per packet directions
-  After a further 24 hours proceed to bottle or keg beer as per normal
-  Bottle conditioning of 3 to 4 weeks is recommended for the full flavours to develop

N.B. If kegging, add 200g of Dextrose at step 4