

INGREDIENTS

GRAINS

2.0 lbs (0.9 kg)
2-Row Brewers Malt

0.3 lb (0.13 kg)
Munich Malt

0.2 lb (0.08 kg)
Caramel Malt (60L)

0.1 lb (0.04 kg)
Roasted Barley

0.1 lb (0.04 kg)
Chocolate Malt

HOPS

0.5 oz (14.0 g)
Northern Brewer Hops

YEAST

Safale US-05 Ale Yeast

EXTRAS

2.0 oz Bourbon
1/2 Vanilla Bean

METHOD

Heat 0.65 gallons (2.5 L) of cold water to 160°F (71°C). Add grains directly to hot water and stir thoroughly to wet the grains completely. The temperature of the mash will drop to approximately 152-155°F (67-68°C). Maintain your mash temperature within this range, stirring every 15 minutes, for 60 minutes. Separately, bring 1.0 gallon (4.0 L) of water to 170°F (77°C).

Next, raise mash temperature to 170°F (77°C) and continue stirring. Fold edges of muslin bag over a colander or strainer and pour your mash over the colander, allowing liquid to strain through into a pot below. Pour the 1.0 gallon (4.0 L) of 170°F (77°C) water evenly over the grains to “rinse” them. Pour this liquid through the grains 2-3 times. Remove grains and discard.

Bring water to a rolling boil, being careful to avoid boilover. Add 0.25 oz (7.0 g) Northern Brewer Hops as wort begins to boil. Continue to boil for 60 minutes, following the hop

additions below. Cool wort in brewing kettle to approximately 75°F (24°C) (using an ice bath or cold water), and transfer to 1-gallon fermenter. Carefully open yeast packet and sprinkle into fermenter.

On brew day, cut one vanilla bean in half and using a sharp knife, split it open lengthwise. Let soak in 2 oz. of bourbon.

Let beer ferment for at least 7 days, even if bubbling in the airlock subsides sooner. If using a secondary fermenter, transfer beer and add vanilla and bourbon mixture. If just using a primary fermenter, add bourbon/vanilla directly to primary fermenter. Leave for an additional 7 days for these flavors to absorb into your beer.

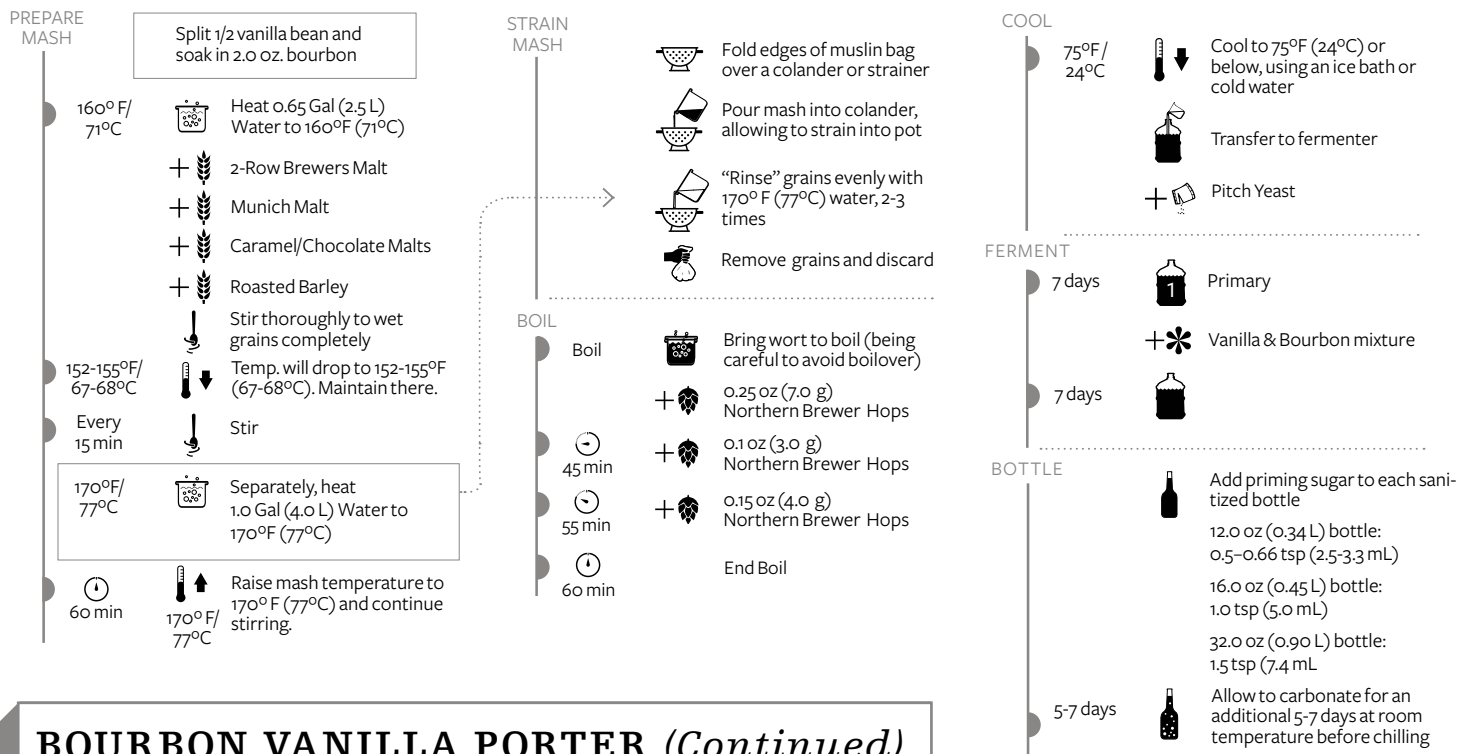
Check your final gravity to ensure fermentation has finished completely. When ready to bottle, add priming sugar to each sanitized bottle in the appropriate quantity. Let carbonate for an additional 5-7 days at room temperature. Chill before enjoying.

RECIPE TYPE	DIFFICULTY	BOIL TIME	ABV	OG	FG	IBU
All Grain		60 min	7.6 %	1.064	1.009	37



BOURBON VANILLA PORTER

SUMMARY



BOURBON VANILLA PORTER *(Continued)*