

White House Honey Porter

This beer will start up your two party system!



SEE WHAT YOU CAN BREW

Ingredients

Grain and Extracts

12 oz. Munich Malt 10°L
1 lb. BriessCaramel Malt 20°L
6 oz. Black Malt 500°L
3 oz. Chocolate Malt 350°L
1 lb. Honey
3 lb. Golden Light dry malt extract
3.3 lb. Golden Light liquid malt extract

Hops

.5 oz. Northern Brewer	10.6% AA	60 min.
.5 oz. Northern Brewer	10.6% AA	30 min.
1 oz. Hallertau	4.2% AA	Flame Out.

Yeast

1 package Nottingham dry ale Yeast
4 oz. corn sugar for priming

5 gallons

Color:
25 SRM

Bitterness:
21 IBU

OG:
1.062

FG:
1.014

Alcohol
6.3% / Vol

Brew day checklist:

- | | |
|---------------|----------------------------|
| • Brew pot | • Hydrometer |
| • Fermenter | • Sanitizer |
| • Lid | • Scissors |
| • Airlock | • Pot Holders |
| • Spoon | • Timer |
| • Grain Bag | • Strainer |
| • Thermometer | • Ice bath or wort chiller |

Preparation

1. Prepare sanitizer in fermenter bucket (1 oz Star San to 5 gallons water). Soak thermometer, strainer, airlock, measuring cup and anything else that will touch the cool wort.
2. Boil two cups of water and pour into sanitized jar. Let cool for rehydrating dry yeast later.

Remember Cleanliness is essential *Anything that touches the cool wort must be sanitized!*

Process

1. In brewpot, heat 2 gallons of water to 165° F. Turn off heat.
2. Steep malts (12 oz. Munich Malt 10°L, 1 lb. BriessCaramel Malt 20°L, 6 oz. Black Malt 500°L, 3 oz. Chocolate Malt 350°L) in grain bag for 1/2 hour in brewpot. The water will change color and smell delicious.
3. After 1/2 hour steep, gently drain grain bag into brewpot to get as much liquid out as you can. Do not squeeze the bag.
4. Add 1 gallon of water to brewpot and bring to a boil.
5. Turn off heat and add 3 lbs Golden light dry malt extract to brewpot. Gently stir. This is now called wort.
6. Bring wort back to a boil. Watch out for boil over when the hot break occurs (foamy stuff floating at the top). Turn down heat if boil over occurs.
7. After the wort comes to a boil (and is not boiling over) add .5 oz Northern Brewer hops to brewpot, stirring occasionally. Leave cover off while boiling.
8. After 30 minutes of boiling add 3.3 lbs Golden Light liquid malt extract and 1 lb Honey to wort. (*A good tip is to soak the can of malt extract and honey in a separate pot of hot water for 10 minutes before adding to wort. This will make the extract looser and easier to get out of the can.*) Bring wort back to a boil.
9. Add .5 oz Northern Brewer hops.
10. After 30 minutes more boiling turn off heat.
11. Add 1 oz Hallertau hops.
12. Grab brewpot with pot holders and submerge in bath of ice and water. Do this in your sink or cooler. From this point on everything that comes in contact with the wort must be sanitized.
13. This is a good time to rehydrate your dry yeast. Add entire package of dried yeast to boiled and cooled water in sanitized jar. Let sit for 15 minutes then gently swirl.
14. After about a 1/2 hour temperature of wort should be 75° F (make sure your thermometer is sanitized).
15. Pour out the sanitizer in your fermenter, you can save it for bottling day. Do not worry about any foam left in the fermenter. Do not rinse.
16. Transfer wort to sanitized fermenter (straining through sanitized strainer to strain out hops). Add enough clean water to bring wort to 5 gallons.
17. Collect enough wort to take hydrometer reading. This can be done using the spigot on the fermenter or a sanitized turkey baster or wine thief.
18. Shake fermenter vigorously or pour wort back and forth into brew pot to oxygenate (important), then pitch (add) yeast into fermenter. This is now officially beer!
19. Cover fermenter, add sanitized airlock (with sanitizer in it) and allow beer to sit and ferment in 65 to 70° F area away from light for 2 weeks.
20. After 2 weeks take a hydrometer reading. If you hit your final gravity and the beer is clear and tastes good, you are ready to bottle.