

CAPE COD PORTER EXTRACT RECIPE

Original Gravity: 1.064 IBU: 45

6.6# (2 cans) Amber Liquid Malt Extract (LME)	1 Whirlfloc Tablet (Irish Moss)
2# Amber Dry Malt Extract (DME)	11.5 gm. (1 packet) S-04 Dry Ale Yeast (Whitbread Strain)
1# Crushed Crystal Malt	2 Muslin Grain Bags
0.5# Crushed Wheat Malt	
0.5# Crushed CaraPils Malt	Priming Sugar
0.5# Crushed Chocolate Malt	C-Brite (1Pkt/2Gal warm H2O = no rinse sanitizer)
	48 Plain Gold Crowns
1.5 oz. Northern Brewer Hop Pellets (bittering)	
1 oz. Willamette Hop Pellets (aroma)	

Please read these instructions completely before beginning your brew and don't forget to take good notes!

Begin by soaking the opened cans of LME in a bowl or pot of warm water to make it easier to get out of the can later.

Fill your brewpot (preferably a 20qt. stainless steel stock pot – no aluminum) with two gallons of cold water.

Place the crushed grains in the muslin grain bag and secure with a knot at the top. Place the bag into the brewpot and begin heating the water. When the water reaches a temperature of 170F remove the bag and discard. Continue heating the water until it reaches a boil. When the water is boiling, remove the pot from the heat and slowly add the LME and the DME stirring constantly to avoid scorching. When thoroughly mixed return the brewpot to the heat and return to a boil. **BEWARE OF THE BOILOVER!** When the mixture first boils it may produce a heavy foam. Watch for the foam to rise, and when it does, turn off the flame until the foam subsides (if using an electric stove, it may be necessary to lift the brewpot off of the burner). After the foam has risen once, it will generally lessen, and it's safe to return to a steady boil without foaming over. However, sometimes foaming may occur again. If so, simply repeat this procedure until foaming finally stops. After you have achieved a steady boil, add the bittering hops and continue boiling. At 45 minutes into the boil add the Whirlfloc Tablet. At 60 minutes remove the brewpot from the heat, add the aroma hops, and cover. Place the brewpot in a sink of ice water to cool.

While the wort is cooling, fill your sanitized fermenter with 3 gallons of cold water. Then proof your yeast by filling a sanitized measuring cup with about a cup of warm (about 80F) water, sprinkle the yeast into the water, mix with a sanitized spoon, and cover with a piece of foil. In about fifteen minutes you should see some foaming and smell a "breadly" aroma. If you don't, try it again with your spare packet of yeast (all good brewers keep spare yeast at the ready in the fridge), but 99% of the time it works just fine.

When the wort has cooled to under 100F, add it to the cold water in the fermenter (splashing is ok and even recommended to aerate the wort at this stage). Try to leave as much of the sediment on the bottom of the brewpot as you can. If necessary, add more water to bring the volume up to five gallons. Take the temperature of the wort in your fermenter. It should be below 75F. Remove a sample to measure the Original Gravity with your hydrometer (do not return the sample to the fermenter when finished). Then add the yeast and seal your fermenter with an airlock (bucket) or blow-off hose (carboy) and place in a spot where the temperature stays between 65F and 70F. Within the next 24 hours fermentation should start. Ferment for two weeks (transferring to a secondary after one week if desired) then boil priming sugar in 2 cups water, cool, and add to finished beer in bottling bucket, mixing thoroughly. Bottle in 48 clean, sanitized, amber non-twist-off bottles, cap with sanitized (or boiled) crowns, and leave at 65F-70F for two weeks. Chill and enjoy.

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