

Original Gravity 1.052
Final Gravity 1.012
ABV 5.3%

Style
Pre-Prohibition
Porter

W.A.Y. Pre-Prohibition Porter

5 Gallon Batch
60 min boil

Color 26 SRM
HOP IBU 26



Fermentables

5 lb - Dark DME
1 lb - Munich Malt
0.75 lb - Special B
0.5 lb - Chocolate Malt

Grain

Hops - Yeast - Other

1oz - Chinook
1oz - Cascade
Yeast- US-05
1 muslen bags (Large)
Beer Caps
5oz Corn Sugar

Brew Date: _____

Fermenter Volume: _____

Original Gravity: _____

Final Gravity: _____

ABV: _____ Bottle/Keg Date: _____

Brew Day

1. Thoroughly clean and sanitize all Brewing equipment
2. Add 2.5 gallons of water to your pot. Bring temperature of the water to 160° Take the bag of grain and empty it into the steeping bag. Tie bag near the top and place into pot and steep for 20 minutes.
3. Remove the grain bag from the steeping water and squeeze excess water discard bag and grain.
4. Bring this to a boil.
5. Remove from heat and add all malt extract. (Add slowly while stirring).
6. Bring this mixture to a boil and follow boiling schedule:
 - (Once the Wort is Boiling)
 - boil for 30mins
 - add 0.5 oz of Cascade hops & 1oz of Chinook
 - boil for 25 mins
 - add 0.5 oz of Cascade hops
 - boil for 5mins
 - terminate boil

Cooling the wort

7. Before fermentation, beer is called wort pronounced VERT. After cooking this mixture, it is beneficial to cool it to yeast addition temperatures as quickly as you can. In most cases you will be cooking with 2 1/2 gallons of water to make a concentrated 5-gallon batch of beer. Have the forethought to have the top off water refrigerated ahead of time. (Take 3 gallons of your spring water and put it in the refrigerator the day before you want to brew) additionally, put your floating thermometer in your boiling pot five minutes before the boil is complete this is not to take its temperature but to sanitize the thermometer with the boiling wort. At the end of your cooking time, take the pot and its contents to the sink and set it in ice water to facilitate cooling the wort to 180 to 170. Confirm this with the floating thermometer, which is in the pot. Start adding your pre-chilled water to the pot until you get it down to about 90 to 80°. Now add the wort to your sanitized fermenting bucket and topped up to the 5 gallon mark with your pre-chilled water. The temperature should be between 65 and 75°.
8. OG (original gravity) - now is a good time to get your original gravity reading using your hydrometer.
9. Pitch your yeast by sprinkling the yeast on top of the wort.
10. Put the lid and airlock on the fermenter.
 - Airlock instructions - Fill the airlock halfway with water or sanitizer
11. Keep the fermenter in an area, which will remain at a constant temperature of below 75°, but no lower than 65°. Fermentation should start in 8 to 48 hours
12. Between three and five days the fermentation will slow or appear to stop. This is a good time to use your hydrometer to test your SG (specific gravity.)
13. After five days transfer to your secondary if you are using one.
14. Condition your beer for 7 to 10 days or until it's clear.

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Bottling or Kegging Day

Bottling

15. It is now time to bottle your beer. Wash all bottles in hot soapy water and rinse. Use the sanitizer of your choice to sterilize your bottles.
16. Dissolve 1 ounces per gallon (ie. 5oz for 5 gallons) of priming sugar in 1 cup of water and bring to a boil. Allow to cool to room temperature. Placed this in your sanitized bottling bucket.
17. Using the siphon equipment transfer your beer to the bottling bucket. **If you are using a flavoring add it now. Add a little and taste - repeat tell you get the flavor you want. (Remember you can always add more but you cant take it out so add a little at a time.**
18. Attach your tubing to the Spigot or auto siphon and fill your sanitized bottles. Leave at least 1 inch of air space in each bottle.
19. Using your capper cap all bottles immediately.
20. Store your beer at 70 to 75° to carbonate and age in the bottle for at least 10 days aging time varies from type and style of beer.

Kegging

15. It is now time to keg your beer. Wash your keg in hot soapy water and rinse. Use the sanitizer of your choice to sterilize your Keg.
16. Using the siphon equipment transfer your beer to the keg. **If you are using a flavoring add it now. Add a little and taste - repeat tell you get the flavor you want. (Remember you can always add more but you cant take it out so add a little at a time.**
17. Close the keg and purge all the oxygen out of the keg.(Do this by hooking it to CO2 and pulling the release at the top of the keg for about five seconds)
18. Place the keg in your kegerator and turn the pressure to 30psi. Let sit at 30psi for 24hrs. Check the carbonation by tasting your beer. If not carbonated enough turn back up to 30psi for 8 -24hr longer. (DO NOT LEAVE AT 30pis For a long period of time you'll over carbonate your beer)

ABV Calculator

$$(OG - FG) \times 131.25 = ABV\%$$

$$\begin{array}{r} \text{OG Step 8} \\ \underline{\quad\quad\quad} \end{array} \quad \begin{array}{r} \text{FG Step 12} \\ \underline{\quad\quad\quad} \end{array} \quad \times 131.25 = \underline{\quad\quad\quad} \%$$

You can also google ABV calculator and input OG and FG to get you ABV

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