



# Breakfast Pig Porter Brewing Instructions

## What You Get

- 1 Can American Porter Brewing Extract
- 1 Packet BrewMax LME Smooth
- 1 Packet BrewMax LME Golden
- 1 Packet BrewMax LME Pale
- 1 Packet Lactose
- 1 Packet Crystal Malt 60
- 1 Packet Chocolate Malt
- 1 Packet Honey Malt
- 2 Muslin Hop Sacks
- 1 Packet S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

## You Provide

- 1 oz cocoa powder
- 1 oz medium to dark roast cracked coffee beans
- 6 oz maple syrup
- 3/4 lb raw-weight bacon, cooked, well blotted, and torn into pieces
- Just enough distilled alcohol to cover the bacon pieces in a small jar or bowl, such as bourbon, whiskey, or vodka

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## Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.





4. Swirl the sanitizer to coat the inside of the fermenter and lid.
  5. Open the spigot and let sanitizer flow for 5 seconds, then close.
  6. Pour the remaining sanitizer into a large bowl.
  7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
  8. Do not rinse or dry sanitized equipment.
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## Step 2: Prepare the Extract, LME, and Grains

1. Remove the yeast packet from under the lid of the American Porter Brewing Extract.
  2. Do not use the yeast packet from under the lid for this recipe.
  3. Place the unopened American Porter Brewing Extract can in hot tap water.
  4. Place the Smooth LME, Golden LME, and Pale LME packets in hot tap water.
  5. Add the Crystal 60, Chocolate Malt, and Honey Malt to one muslin sack.
  6. Tie the grain sack closed loosely so the grains can move freely.
  7. Trim away excess material if needed.
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## Step 3: Steep the Specialty Grains

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–160°F.
3. Add the grain sack to the pot.
4. Steep the grains for 30 minutes, maintaining 155–160°F.
5. After 30 minutes, remove the grain sack.
6. Rinse the grain sack with 2 cups of hot water using a colander or strainer, allowing the runoff to drain back into the pot.
7. Do not squeeze the grain sack.
8. Discard the used grain sack.

**Grain Note:** Crystal 60 adds caramel malt depth, Chocolate Malt adds roasty cocoa-like character, and Honey Malt helps round out the sweet breakfast-style profile.

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## Step 4: Add LME, Lactose, and Cocoa

1. Add the Smooth LME, Golden LME, and Pale LME to the grain water.
2. Stir until fully mixed.
3. Bring the mixture to a boil, stirring occasionally to help prevent scorching.
4. Boil for 5 minutes.
5. Add the lactose and 1 oz cocoa powder.
6. Boil for 5 more minutes, stirring gently.
7. Remove the pot from heat.

**Lactose Note:** Lactose is a milk-derived sugar that adds sweetness, body, and a creamy mouthfeel. It does not ferment like regular brewing sugar.

**Cocoa Note:** Cocoa powder adds chocolate depth that supports the porter base, coffee, maple, and bacon character.

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## Step 5: Add the Brewing Extract

1. Open the American Porter Brewing Extract.
2. Add the brewing extract to the hot mixture.
3. Stir with a sanitized spoon until fully mixed.
4. This mixture is called wort.

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## Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter.
3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
4. Stir the wort vigorously with a sanitized spoon or whisk.

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## Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Dry Ale Yeast into the fermenter.





2. Do not stir after adding yeast.
  3. Secure the fermenter lid.
  4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
  5. Ferment for 14 days.
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## Step 8: Prep the Bacon on Day 9

1. On day 9 of fermentation, cook 3/4 lb raw-weight bacon until crispy but not burnt.
2. Place the cooked bacon on clean paper towels to cool.
3. Blot the bacon very well to remove as much grease as possible.
4. Break the cooled bacon into smaller pieces.
5. Add the bacon pieces to a small resealable jar or bowl.
6. Add just enough distilled alcohol to cover the bacon, about 1–2 oz. Bourbon, whiskey, or vodka will work.
7. Seal the jar or cover the bowl.
8. Shake well so the bacon is saturated.
9. Place the bacon mixture in the refrigerator overnight.

**Bacon Note:** Blotting the bacon well helps reduce excess grease in the finished beer. The alcohol soak helps pull bacon character into the beer and gives the addition a little extra protection before it goes into the fermenter.

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## Step 9: Add Bacon, Coffee, and Maple on Day 10

1. On day 10 of fermentation, sanitize the second muslin sack, a small bowl, and any tools you will use.
2. Place the sanitized sack in the bowl to catch liquid from the bacon.
3. Add the soaked bacon pieces to the sack.
4. Add 1 oz cracked coffee beans to the same sack.
5. Tie the sack closed.
6. Carefully remove the fermenter lid.





7. Add the bacon and coffee sack to the fermenter.
8. Add the remaining bacon liquor to the fermenter.
9. Add 6 oz maple syrup.
10. Close the fermenter right away.
11. Let the beer continue fermenting until bottling day.

**Coffee Note:** Cracked coffee beans add roasted aroma and flavor without needing to brew coffee separately.

**Maple Note:** Maple syrup adds breakfast-like sweetness and character, but some of its sugars may ferment, so the finished maple flavor should be balanced with the porter, cocoa, coffee, lactose, and bacon.

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## Step 10: Bottle and Carbonate

After 14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. If fermentation takes longer, remove the sack containing the bacon with sanitized tongs. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate and condition for at least 3–5 weeks.

**Conditioning Note:** This porter has a lot going on. Extra conditioning helps the maple, bacon, coffee, cocoa, lactose sweetness, and porter base come together smoothly.





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## Step 11: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

For the smoothest flavor, let this porter condition for **6–8 weeks total** before judging the final flavor.

