

# Irish Cream Porter

## STEP 1: SANITIZING

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast, and molds that may cause off-flavors in your beer. Make certain to clean all equipment that comes in contact with your beer by following the directions below:

- Fill the clean keg with warm water to line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use. Save the remaining ½ of
- No-Rinse Cleanser because you will need it for bottling.
- Screw on the lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Note that the ventilation notches under the lid may leak solution. Allow to sit for at least 2 minutes and swirl again.
- To clean the spigot, open it fully and allow the liquid to flow for 5 seconds, then close.
- Pour the rest of the solution from the keg into a large bowl. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them sanitized throughout the brewing process. Leave them immersed for at least 2 minutes in the cleaning solution prior to using.
- After all surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return the lid to the top of the keg and proceed immediately to brewing.

## STEP 2: BREWING

Brewing beer is the process of combining malt brewing extract, specialty grains, and additional ingredients with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO<sub>2</sub>). This process is called fermentation.

- Remove the yeast packet from under the lid of the can of American Porter HME, then place the unopened can in hot tap water to soften.
- Put the following grains—4 oz Caramel/Crystal Malt 60L, 2 oz Chocolate Malt, 1 oz Black Malt, and 2 oz Flaked Oats—into a muslin hop sack. Tie the sack closed and trim away any excess material.

- Using your measuring cup, pour 8 cups of water into a clean 3-quart or larger pot. Heat to 155°F (68°C) and steep the grain-filled hop sack for 20 minutes. Remove the sack and let it drain without squeezing. Discard the grains.
- Bring the steeped liquid to a gentle boil, add 1 tablespoon of unsweetened cocoa powder (optional), and boil for 5 minutes. Then, remove the pot from heat.
- Open the can of American Porter HME and pour it into the pot. Add the 4 oz Lactose Sugar and stir thoroughly until dissolved. This mixture of unfermented beer is called the wort.
- Fill your sanitized fermenter with cold water up to line mark 1 on the back (about 1 gallon). Then, carefully pour the wort into the fermenter.
- Top off the fermenter with cold water to line mark 2 (about 2 gallons total). If using a different fermenter, top off with cold water to the 8.5-liter mark.
- Sprinkle the included Mr. Beer yeast packet (US-04) onto the surface of the wort. Do not stir.
- Screw on the fermenter lid and place it in a location with a consistent temperature of 68–78°F (20–25°C), out of direct sunlight. Allow the beer to ferment for 21 days.

### **STEP 3: BOTTLING CARBONATING**

- After 21 days, taste a small sample to determine if the beer is fully fermented and ready to bottle. If it tastes like flat beer, it is ready. If it's sweet, then it's not ready. Let it ferment for 3 more days (17 total). At this point, it is time to bottle. Do not let it sit in the fermenter for longer than 24 days total.
- When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
- Distribute the cleaning solution equally among the bottles. Screw on caps (or cover with a metal cap if using glass bottles) and shake bottles vigorously. Allow to sit for 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solutions into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.
- Add 2 Carbonation Drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles, add 1 drop. Alternatively, you can add table sugar using the provided table as a guide.

- Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.
- Place caps on bottles, hand tighten, and gently turn the bottle over to check the seal. It is not necessary to shake them.
- Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70–76°F (21–24°C). Allow to sit for a minimum of 14 days (21 recommended). If the temperature is cooler than suggested, it may take an additional week to reach full carbonation.

### **TIP FROM OUR BREWMASTERS**

After the primary carbonation has taken place, your beer is ready to drink. We recommend putting one bottle in the refrigerator for 48 hours. After 48 hours, give it a try. If it meets your expectations, refrigerate the rest of your beer. If it doesn't taste quite right, leave the bottles at room temperature for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning, and during this time, the yeast left in your beer can help clean up any off-flavors. Almost everything gets better with time, and so will your beer!