



Chile Fest Porter Instructions

RECIPE INCLUDES:

- 1 Can American Porter Brewing Extract
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 Packet Safale S-04 Dry Ale Yeast
- 1 BrewMax LME Softpack - Robust
- 1 Muslin Hop Sack
- 1 Packet No-Rinse Cleanser

YOU PROVIDE:

- 2 Dried Chipotles, stem end removed and coarsely chopped, seeds left in optional
- 5-6 Fresh Jalapeno/Serrano Peppers, chopped coarse, seeds optional

This combination can vary based on your preference for heat and the heat of the chiles. A good way to determine how hot a chile will be is to sniff the stem end.

ADDITIONAL INFORMATION

MAKES APPROX. 2 GALLONS OF BEER IN ABOUT 3 WEEKS.

OG: 1.042 (approx.) -- FG: 1.009 (approx.)

Suggested conditioning time is 3 to 4 weeks.

Flavor: Hoppy

ABV (alc/vol): 4.4%

SRM (Color): 36

IBU (Bitterness): 41

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.



STEP 2: BREWING

Brewing beer is the process of combining a starch source (in our case, a malt brewing extract) with yeast. Once combined the yeast eats the sugars in the starch, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet (not needed for this recipe) from under the lid of the can of Brewing Extract, then place the unopened can and LME pouch in hot tap water.
2. Place the chiles into the hops sack tying it closed, then trim away excess material.
3. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot.
4. Bring water to a boil, add in the muslin hop sack and allow to boil for 5 minutes, then **remove from heat**. Open the Brewing Extract and LME and pour the contents into hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
5. Fill keg with cold tap water to the 4-quart mark on the back.
6. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with spoon or whisk.
7. Sprinkle **ONLY** the S-04 yeast packet into the keg, and screw on the lid.
8. Put your keg in a location with a consistent temperature between **59°and 75° F (15-24°C)** and out of direct sunlight. Ferment for 7-14 days.
9. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see rising bubbles in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

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