

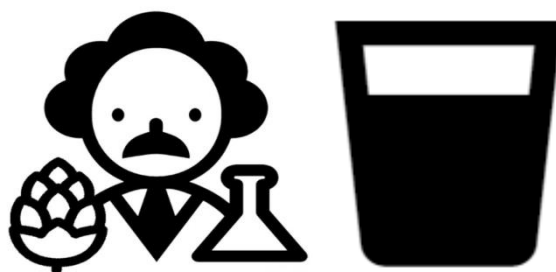
Extract Recipe Kit Instructions



DrSmurto's ChocoPorter

What's in the Kit:

- 1 x Muntons Premium Best Bitter (1.5kg) Ingredient Can;
- 1 x Muntons Liquid Light Malt Extract (1.5kg);
- 2 x 250g Carafa Special - Malt Pack - Weyermann (Ger)
- 1 x 100g Vacuum Sealed Hops (Williamette); and
- 1 x Fermentis SafAle S-04 (English) Yeast x 11.5g



Volume	23 litres
IBU's	~35
OG	1.045
FG	1.013
ABV	4.4% (4.8% if bottling)
Colour	90 EBC

Brew Specifications

Smooth chocolate with a hint of coffee is the main game with this chocolate porter. Not roasty like a stout and so easy to drink.

Instructions:

For beginner instructions on how to home brew, please check out our guide by [following this link](#).

1. Cleaning and sanitising:

Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as [StellarSan](#).

2. Prepare ingredient cans:

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

3. Steeping specialty Grains:

Put 2L of good-tasting water into a small kitchen pot that has a lid. Bring the water up approximately 70°C and turn out the flame. Put the provided grains into the mesh sock provided and tie off the ends;

make sure the grains can move around freely in the bag to get good extraction. Drop the bag of grains into the 70°C water and let it soak for 30 minutes stirring occasionally. You may need to give the stove a few

short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all of the liquid out. The spent grains can then be emptied out and the bag rinsed for the next step.

4. Mini Hop Boil:

to the pot you steeped the grain in and bring to a gentle boil. Take your washed mesh bag and add in 25g of the Willamette hop pellets (about ¼ of the 100g bag) before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops and stir briefly to ensure they're wet evenly and start a timer for 5 minutes exactly. After you have boiled the hops for 5 minutes, immediately turn off the heat. Leave for another 10 minutes then remove the bag from the liquid. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

5. Adding everything to the fermenter:

Take your hot boiled hop/grain mixture and pour it into your sanitised fermenter. Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood).

Top up your fermenter to the 23 litre mark on your fermenter with cold water. You want the beer to be below 20°C by the time you get to 20 litres, so if it's too hot as you're approaching 20L, you might want to add some ice cubes.

6. Pitching the yeast:

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5 minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

7. Fermenting your beer:

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a [heat belt](#) and a [temperature controller](#). In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

8. Keg/bottle your finished beer:

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our [detailed beginners guide](#) for tips on how to do this.