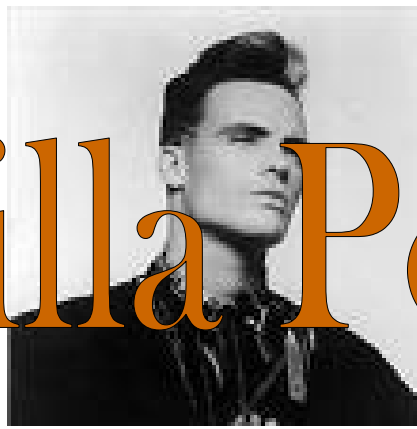


Vanilla Porter



Malt Base 6 lb. Dry Malt Extract **OR** 7.2 lb Liquid Malt Extract
Specialty Grains 8 oz Crystal 60L, 4 Oz. Chocolate, 4 oz. Black Patent
Hops: 8 HBU Cluster (Boiling), 4 HBU Willamette (Finishing)
Other 1 Hop Sack, 5 oz. Priming Sugar, Bottle Caps, 2 vanilla beans
Suggested Yeast: White Labs British, Wyeast 1098

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Liquid Malt Extract**, stir well to dissolve. Bring to a boil, add **Cluster Hops**, and continue boil for 30 min. Add **Willamette Hops**, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning [*Steep 2 **Vanilla Beans** (split and cut into 1” pieces) at 170 degrees for 20 minutes add to secondary for 2 weeks*]. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil **Priming Sugar** in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity: 1.050 – 1.055
Final Gravity : 1.012 – 1.015
Alcohol by Volume: 4.5% - 5.0%