

Deschutes Black Butte Porter Clone

- INCLUDES:**
- 2.5 lb. Light DME
 - 3.3 lb. Golden Light LME
 - 9 oz. Chocolate malt
 - 10 oz. Crystal 60
 - 4 AAUs Galena hop pellets (.3 oz.) (60 min.)
 - 4.25 AAUs Cascade hop pellets (.59 oz.) (30 min.)
 - 4.5 AAUs Tettnanger hop pellets (.98 oz.) (5 min.)
 - Hop and Grain bags
 - S-04 yeast
 - Priming sugar
 - Caps

Batch Size: 5 gallons

Boil Vol: 3 gallons

EST OG: 1.053

EST FG: 1.013

EST ABV: 5.2%

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HOW-TO:

1. Place grain in large muslin bag and tie off. Heat 3 quarts of water in your pot/kettle to 150°F and steep grains at this temperature for 30 minutes.
2. Heat another 1.5 quarts of water in a separate pot to 170°F. Lift the grain bag out of the pot/kettle and rinse the grains with this 1.5 quarts of water. Do not squeeze the bag, allow it to drip/drain. Top up to 3 gallons.
3. Stir in the 2.5 lb. Light DME as you bring the wort to a boil.
4. When wort is boiling, start your 60 minute countdown and add the Galena hops.
5. Add Cascade pellets with 30 minutes remaining.
6. Add the Golden Light LME with 15 minutes remaining. It is helpful to have the container soaking in warm water beforehand so that it will pour easily into the pot/kettle. Stir as you are pouring so that the LME does not scorch on the bottom of the pot/kettle.
7. Add Tettnanger pellets with 5 minutes remaining.
8. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
9. Dump the wort into your primary fermenter and top up 5 gallons with clean, cool water – target temperature is 68°-72°F.
10. Pitch yeast.
11. When fermentation is complete (7-14 days), rack to secondary or bottle.
12. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
13. Age at least 2 weeks.
14. Drink!