

Tip the Porter

(Greed is good.)

Featuring: 6.6 lbs. Amber liquid malt extract
Crushed Grains ($\frac{3}{4}$ lb. Black Patent, $\frac{1}{2}$ lb. Chocolate)
3 oz. Sterling hops
Yeast
Priming sugar
Grain bags
Caps

Do it this way:

1. Fill your boiling pot with at least 2 gallons water (or as much as you can reasonably hold). Put the grains in the large grain bag and place in water. Bring to 150 degrees and hold for 30 minutes. Remove grain bag.
2. Bring grain tea to a boil. Remove from heat and add both cans malt extract. Stir greatly and thoroughly or you'll have a mess on your hands. Place the wort back on the burner and bring back to a boil, holding vigil the whole time to avoid a boil-over.
3. After 5 minutes of boiling, add 2.5 oz. hops in a small grain bag. Set the timer for 60 minutes.
4. 5 minutes from the end of the boil, add the other $\frac{1}{2}$ oz of hops. You can add a bit of coffee or espresso at this point if you want a bit of that java flava.
5. Cool to 70-75 degrees, top up to 5 gallons with coolish water, and pitch your yeast.
6. When fermentation is complete, I heartily recommend at least 2 weeks in a secondary to age. Otherwise, you can bottle:
7. To bottle, prime with corn sugar and, uh, put it in bottles. If you prefer it carbonated, you might consider waiting another 2 weeks at this point, unless you prefer flat beer. Or unless you have a keggung system. Lucky.

Tip the Porter

(Greed is good.)

Featuring:

6.6 lbs. Amber liquid malt extract

Crushed Grains ($\frac{3}{4}$ lb. Black Patent, $\frac{1}{2}$ lb. Chocolate)

3 oz. Sterling hops

Yeast

Priming sugar

Grain bags

Caps