

# TrueBrew™



## PEANUT BUTTER PORTER

### Ingredient Kit

**OG: 1.052**

**Ready: 2-4 weeks**

Trick or treat! This Peanut Butter Porter is a dark, full-bodied ale with an unmistakable chocolate-peanut butter aroma and flavor. The perfect seasonal homebrew for colder weather.

Brew Date : \_\_\_\_\_  
Final Gravity : \_\_\_\_\_  
Bottling Date : \_\_\_\_\_  
Fermentation Temperature : \_\_\_\_\_  
Notes: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## INVENTORY

### Specialty Grain Blend:

- 8 oz Simpsons Chocolate Malt, 8 oz Simpsons DRC (Step 2)
- Mesh steeping bag (Step 2)



### Malt:

- 1 x 3.3 lb can Dark Liquid Malt Extract (Step 3)
- 1 x 3.3 lb can Dark Liquid Malt Extract (Step 5)
- 1 x 1 lb bag Dark Dry Malt Extract (Step 5)

### Hops & Flavorings:

- 1 oz Willamette Hop Pellets (Step 4)
- 2 oz Peanut Butter Flavoring (Step 13)



### Yeast:

- 11.5g BRY-97 Ale Yeast (Step 9)

### Other:

- 5 oz Priming Sugar (Step 12)
- Instructions



## LET'S BREW SOME BEER!

### PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

## BREW DAY

### BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Mixture** into the open end of the mesh steeping bag, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour **1 can of Dark liquid malt extract** into the warm water in the brew pot and stir until dissolved.



4. Bring the malt-water mixture to a boil, add **1 oz Willamette hops** to the pot, and set a timer for 45 minutes.

5. When 45 minutes is up, add **1 can of Dark liquid malt extract and 1 bag of Dark dry malt extract** to the brew pot and reset the timer for 15 minutes.

6. When 15 minutes is up, turn off the heat – the boil is now finished.

### COOLING

7. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

8. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

### FERMENTATION



9. Carefully cut open the pack of **BRY-97 Ale Yeast** and sprinkle over the surface of the wort, then seal the fermenter and move to a quiet, dark location that is approximately 70°F.

10. The yeast will convert malt sugars to alcohol and CO<sub>2</sub> gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

## BOTTLING DAY

11. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



12. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

13. Mix the priming solution and **2 oz Peanut Butter Flavoring** with the fermented beer.

14. Fill the bottles with primed beer and cap.

15. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

16. Chill the bottles and enjoy your homemade hand-crafted Peanut Butter Porter!

