

BOURBON BARREL PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Bourbon barrel aged beers have been a hugely popular style ever since their inception in the early '90s by American craft brewers. By starting with a stronger-than-average robust porter, then infusing it with Bourbon-soaked oak (we recommend Maker's Mark), the end result is quite possibly the best beer ever. You'll have to supply your own bourbon - save a little to sip on brew day to really capture the spirit. The intense aroma and flavor of toasted American oak and the sweet graininess of good bourbon meld with the bittersweet roastiness of porter to make for a very characterful beer.

O.G: 1.065 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.5 lbs. English Maris Otter
- 1 lbs. Weyermann Pale Wheat
- 1 lbs. English Chocolate Malt
- 0.5 lbs. English Black Malt
- 0.5 lbs. English Dark Crystal

Optimum temp: 55°–70° F.

BOIL ADDITIONS & TIMES

- 1 oz. Chinook (60 min)
- 0.5 oz. US Goldings (15 min)
- 0.5 oz. US Goldings (5 min)

SECONDARY FERMENTER ADDITIONS

- 3 oz. Medium-plus toast American oak cubes
- 16 oz. bourbon (not included in kit)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Windsor Ale Yeast. Optimum temp: 64°–70° F.
- **LIQUID YEAST OPTION:** Wyeast 1728 Scottish Ale Yeast. Apparent attenuation: 69–73%. Flocculation: high. Optimum temp: 55°–70° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz. Chinook (60 min)
- 0.5 oz. US Goldings (15 min)
- 0.5 oz. US Goldings (5 min)

SECONDARY FERMENTER ADDITIONS

3 oz. Medium-plus toast American oak cubes (Use half the package for a mild oak flavor, or use the whole package for a more pronounced oak character)

16 oz. Bourbon (not included in kit)

YEAST

DRY YEAST (DEFAULT): Danstar Windsor Ale Yeast. Optimum temp: 64°–70° F.

LIQUID YEAST OPTION: Wyeast 1728 Scottish Ale Yeast. Apparent attenuation: 69–73%. Flocculation: high.