

REBEL RYE PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

From London to Kentucky and all points in between, porters have been a perennial favorite of beer lovers for most of modern history. For those that love the taste of rye, this beer takes it to a whole new level. Like our popular Bourbon Barrel Porter kit, this Brown Porter calls for the addition of American oak cubes and whiskey to secondary. But here the porter is laced on a healthy dose of rye malt, and we recommend rye whiskey instead of bourbon. The result is intense rye spiciness jutting out over subdued roast character and a dense malt base.

O.G: 1.059 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 5 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 7 lbs. Rahr 2-Row
- 2 lbs. Weyermann Rye Malt
- 2 lbs. German Dark Munich Malt
- 1 lbs. English Medium Crystal
- 0.5 lbs. English Black Malt

BOIL ADDITIONS & TIMES

- 0.5 oz. Nugget (60 min)
- 1 oz. US Fuggle (30 min)
- 1.5 oz. Cascade (5 min)

SECONDARY FERMENTER ADDITIONS

- 2 oz. Medium-plus toast American oak cubes
- 16 oz. Rye Whiskey (not included in kit)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04.
Optimum temperature: 64-75°F

- LIQUID YEAST OPTION:

Wyeast #1028 London Ale Yeast.
Optimum temperature: 60-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz. Nugget (60 min)

1 oz. US Fuggle (30 min)

1.5 oz. Cascade (5 min)

SECONDARY FERMENTER ADDITIONS

2 oz. Medium-plus toast American oak cubes

16 oz. Rye Whiskey (not included in kit)

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