

# BOURBON BARREL PORTER - (3 Gallon Brew-in-a-Bag All Grain Kit)

Official NORTHERN BREWER Instructional Document

Bourbon barrel aged beers have been a hugely popular style ever since their inception in the early '90's by American craft brewers. By starting with a stronger-than-average robust porter, then infusing it with Bourbon soaked oak, 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.

## OG 1.065+ READY: 2 MONTHS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 6 lbs English Maris Otter
- .625 lbs Weyermann Pale Wheat
- .625 lbs English Chocolate Malt
- .375 lbs English Black Malt
- .375 lbs English Dark Crystal

## MASH SCHEDULE: SINGLE INFUSION

**SACCH' REST:** 152° F for 60 minutes

**MASHOUT:** 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 0.5 oz Chinook 60 minutes)
- 0.5 oz US Goldings (15 minutes)
- 0.5 oz US Goldings (5 minutes)

## SECONDARY FERMENTER ADDITIONS

Soak the oak cubes in the bourbon for 24-48 hrs. Add the oak cubes and bourbon to the secondary fermenter approx 1-2 weeks prior to bottling.

- 1.5 oz American Medium-plus toast Oak Cubes (half the included package)
- 10 oz Bourbon (Not Included)

## YEAST

DRY YEAST (DEFAULT):

**DANSTAR WINDSOR ALE YEAST.**

Optimum temp: 64-70°F

WYEAST OPTION:

**WYEAST 1728 SCOTTISH ALE YEAST.**

Optimum temp: 55-70°F

WHITE LABS OPTION:

**WHITE LABS WLP028 EDINBURGH ALE YEAST.**

Optimum temp: 65-70°F

## BEFORE BREWING

These instructions assume familiarity with basic homebrewing procedures such as boiling wort, fermentation, siphoning, and bottling. If you have questions or need a refresher, please refer to our online video library at [northernbrewer.com](http://northernbrewer.com), or contact us at (800) 681-2739.

## MINIMUM REQUIREMENTS

- A Northern Brewer Starter kit with fermenting, siphoning, and bottling equipment
- A Northern Brewer 3 Gallon BIAB all grain system
- A kettle with a capacity of at least 7 gallons
- A 3 gallon carboy, with bung and airlock, to use as a secondary fermenter
- Approximately one case of pry-off style beer bottles, or a 3 gallon keg

## BREWING PROCEDURE

### MASHING

- 1. Crush the grain in a mill (if not ordered pre-crushed).
- 2. Collect water in boil/mash kettle. For most 3-gallon recipes, start with 5.5 gallons of good-quality drinking water. It's easier to adjust after the boil if the final wort volume is under 3 gallons than vice versa.
- 3. Heat water to 161-163° F. Turn off the burner.
- 4. Line the kettle with the mesh bag. Be careful—the water and the kettle are hot!
- 5. Pour in the grist, stir. Slowly add the grist (crushed grain) to the mesh bag, immersed in the water. Stir well to mix, breaking up any clumps of grist. The mixture of grist and hot water is now called the mash.
- 6. Measure mash temperature. The temperature of the mash should stabilize within 1-2 degrees of 152° F. If it is cooler than that, apply low heat to the kettle while stirring the mash to raise the temperature. If it is too warm, add cool water, a couple cups at a time, stirring and measuring after each addition. When the mash temperature is stabilized, cover the kettle and let the mash rest.
- 7. Rest for 60 minutes. During the 60-minute saccharification rest, enzymes in the malt break down complex starch molecules into simple sugar molecules that will be fermentable by brewer's yeast.
- 8. Mash out (optional). When the 60 minute saccharification rest is finished, use low heat under the kettle and frequent stirring to heat the mash to a temperature of 168-170° F. Rest at this temperature for 10 minutes before proceeding. Note: you may wish to skip this step and proceed directly to lautering from the 60 minute saccharification rest. Skipping a mash out rest will save time on your brew day and won't harm your beer. Including a mash out rest will usually result in higher mash efficiency (more sugars extracted from grist = higher wort gravity).

### LAUTERING

- 9. Remove & drain the grist. Carefully lift the mesh bag out of the kettle—the grist, liquid, kettle, and bag will be hot! Let the bag drain into a bucket or spare kettle—any collected wort can be added back to the wort in the boil kettle. The liquid remaining in the kettle is the preboil wort—for most recipes, there should be approximately 4 gallons at this point.

## UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory (note: grain malts will be blended in the same bag!)
- Contact us immediately if you have any questions or concerns!

## QUESTIONS DURING BREW DAY?

- Customer service phone: (800) 681-2739
- Customer service email: [info@northernbrewer.com](mailto:info@northernbrewer.com)
- Live chat at [www.northernbrewer.com](http://www.northernbrewer.com) (during business hours)

## BOILING AND BEYOND

- 10. Bring the wort to a boil. Boil 60 minutes with additions as specified by the recipe.
- 11. Cool the wort. For a full-volume boil we highly recommend use of a wort chiller.
- 12. Pitch yeast, ferment, package, and enjoy! Please refer to the fermentation temperatures and suggested timeline recommended above.