

BOURBON BARREL PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Mike Ward, NB's shipping manager, devised this recipe by adding bourbon-infused oak cubes (plus the bourbon) to a stronger-than-average robust porter. Cryptic tasting notes indicate that this may have been the best beer ever. You supply the bourbon; Mike recommends Maker's Mark. The intense aroma and flavor of toasted American oak and the sweet graininess of good bourbon meld with the bitter-sweet roastiness of porter to make for a very hefty beer.

OG 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

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

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

YEAST

- If you chose dry yeast:
DANSTAR WINDSOR ALE YEAST.
Optimum temperature: 64-70°F
- If you chose liquid yeast:
WYEAST #1728 SCOTTISH ALE YEAST.
Optimum temperature: 55-70°F

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

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

YEAST

- If you chose dry yeast:
DANSTAR WINDSOR ALE YEAST.
Optimum temperature: 64-70°F
- If you chose liquid yeast:
WYEAST #1728 SCOTTISH ALE YEAST.
Optimum temperature: 55-70°F