



GOOSE ISLAND SWEET PORTER

1 GALLON

Our brewmasters partnered with Goose Island Research and Development brewer Tim Faith to craft a homebrewing recipe that perfectly captures the complex flavors and character of the Goose Island original. The result of that collaboration is an unbelievably memorable brew that evokes the creamy essence of the eggnog cocktail that inspired it, along with notes of milk chocolate, nutmeg and a big, toasty malt backbone. It also conveys the complex flavors of barrel aging that have become a Goose Island trademark...without the barrel aging. Brew plenty, because this is one beer that tends to acquire a following, and you'll want to savor it as long as you can.

O.G.: 1.079

BREW TIME 4 WEEKS: 2 WEEKS PRIMARY | 2 WEEKS BOTTLE CONDITIONING

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Small batch starter kit for brewing 1 gallon batches
- Boiling kettle of at least 2 gallons capacity
- Approximately ten 12 oz. pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature, about three hours.

ON BREWING DAY

1. Heat 1.25 gallons of water.
2. Pour crushed grains into the supplied mesh bag, and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 2 lbs Golden Light DME and 4 oz Lactose.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 45 minutes.
 - Add 0.1 oz Northern Brewer hops (one packet) at the beginning of the boil.
 - Add 0.4 oz Fuggle hops (four packets) with 10 minutes remaining in the boil.
5. Cool the wort. Fill a sink with cold water and ice, then put the covered kettle in the ice bath. The goal is to cool the wort to approx. 65-70°F - the kettle should be cool to the touch. Our yeast will be happiest at these temperatures.
6. Sanitize the gear. While the wort cools down, sanitize the 1 gallon fermenting jug, airlock, screw cap, Rack Magic siphon and hose, PLUS the yeast pack and a pair of scissors.
7. Siphon the cool wort from the kettle into the jug. There will be some trub (naturally-occurring but gross-looking hop-malt sludge) at the bottom of the kettle—try to leave this behind.
8. If needed, add more cold water to bring the volume to 1 gallon (the "ONE GALLON" raised lettering on the jug)

KIT INVENTORY

MAILLARD MALTS™ SPECIALTY GRAIN

- Goose Island Sweet Porter Brewery Edition Grain Blend

MAILLARD MALTS EXTRACTS & OTHER ADDITIONS

- 2 lbs Golden Light DME
- 4 oz Lactose

HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 0.1 oz Northern Brewer (45 min)
- 0.4 oz Fuggle (10 min)

YEAST

Dry Yeast:

- Bru Yeast Small Batch English Ale Dry Yeast. Optimum temp: 64°-75°F

PRIMING SUGAR

- 3 oz Fermenter's Favorites Fizz Drops

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast!
- Contact us immediately if you have any questions or concerns!



ON BREWING DAY – CONTINUED

9. Aerate the wort. Cover the fermenter with the sanitized screw cap and gently rock back and forth for a few minutes to slosh the wort and mix some air in—yeast cells need some oxygen for a healthy fermentation.
10. Add the yeast packet. Use the sanitized scissors to cut open the yeast pack and pour it into the wort in the jug.
11. Seal the fermentor. Either fill the sanitized airlock with approx. 1 tbsp. sanitizer solution or tap water, and fit the airlock into the hole in the screw cap; or insert the length of smaller diameter tubing into the hole in the screw cap, with the other end submerged in a small glass of water.
12. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

FERMENTATION

13. Fermentation begins. Within a day or so of Brew Day, fermentation begins—as yeast cells convert malt sugars into CO₂ gas and alcohol, you will notice bubbles come through the airlock and a cap of frothy foam form on the beer.
14. Fermentation ends. Roughly one to two weeks from Brew Day, fermentation will end—the exact timing depends a lot on temperature and also on wort biochemistry that we won't worry about right now. Don't be alarmed if it takes a few less or a few more days—brewing is an art as well as a science, and your beer will be fine. When the supply of malt sugars in the wort is depleted, the yeast cells begin to go dormant and sink to the bottom of the fermentor. Bubbles come through the airlock very infrequently or stop entirely, and the cap of foam starts to subside or disappears. If you have it attached, remove the blowoff tubing once things have settled down, and replace it with the airlock until you're ready to bottle.

Tip: Use a clean plastic tub or bucket, or your boil kettle, to mix the sanitizer solution and sanitize all the gear - don't dump the solution out right away, in case you need to re-sanitize a piece of equipment during the bottling process!

16. Sanitize the gear. Namely the Rack Magic siphon & hose, bottle filler, all of the bottles, about 20 bottlecaps (you won't need them all, but may need extras in case a couple drop on the floor).
17. Connect one end of the hose to the Rack Magic siphon, and the other end of the hose to the bottle filler.
18. Start the siphon and fill the bottles. Remove the airlock and stopper from the jug and place the Rack Magic siphon into the beer; while holding down the bottle filler to keep the valve open, have your helper pull up, then push down on the siphon piston to begin the flow of beer. Just lift up on the filler to stop the flow of beer. Try to leave about 1" of headspace in each bottle.
19. Add one Fizz Drop tablet to each bottle. This small charge of sugar will carbonate (or "prime") our flat beer—the CO₂ gas created by this minifermentation will be absorbed by the liquid since it can't escape the sealed bottle—thanks, science!
20. Cap the bottles. Put a sanitized bottlecap on a filled bottle. Center the bell of your bottlecapper on the cap, and push down on the levers, then release. The cap should be crimped tightly. Repeat about 10 times until all of the beer is bottled.

CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

21. Condition bottles at room temperature for 2 weeks. After this point, the bottles can be stored cool or cold.
22. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BOTTLING DAY - ABOUT 2 WEEKS AFTER BREWING DAY

You will need: Rack Magic siphon & hose, bottle filler, bottle caps & capper, sanitizer solution, 10 clean 12 oz. pry-off beer bottles.

Two weeks after Brew Day, your beer is ready to bottle. There's a lot going on during bottling day—a second set of hands is a big help ... and can usually be paid in beer!

15. Move the fermentation jug to a table or countertop. Do this early, so the yeast and sediment has a chance to re-settle!

BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.

For more about our Brewery Edition Kits visit : www.northernbrewer.com/brewery-edition