



Jaco's Backyard Porter

English Porter

For when you want a beer that is robust in flavor, but not so much in body and mouthfeel. This beer is named after Jon's Black Labrador "Jaco", who loved to play in the backyard until he was completely worn out. This is a beer, with its manageable ABV and medium to light body, that will allow you to have a few, without allowing anything to get in the way of your maximum enjoyment!

Jaco's Backyard Porter is basically an English Porter with a couple of slight variations. It would fit best in the BJCP Category 13C. English Porter. The color is nearly black (not so coincidentally almost the same color as Jaco!) and the flavor leans toward the sweeter, chocolate side of things. However, it is a well attenuated beer which keeps the mouthfeel light. This can be brewed with a traditional British base malt, but we really love the Mecca Grade Lamonta Pale malt which lends a rich flavor to the base of the beer. Mecca Grade Opal 44, Brown malt, some darker chocolate malts, and Carapils round out the specialty grains. UK Target hops for bittering, and East Kent Goldings later in the boil provide the restrained hop character of the beer. The yeast is a dry English strain that is well attenuating and clean in flavor, allowing the malt to really shine.

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

JACO'S BACKYARD PORTER

- EXTRACT:** 6.5 lb. Golden Light Malt Extract
- SPECIALTY GRAINS:** 0.5 lb. Mecca Grade Opal 44
0.5 lb. Brown Malt
0.5 lb. Crisp Dark Chocolate Malt
0.25 lb. Black Prinz Malt
0.5 lb. Carafoam/Carapils
- HOPS:** 0.5 oz. Target 60 min
0.5 oz. East Kent Golding 10 min
- YEAST:** Imperial - A01 House
White Labs – WLP007 Dry English
(or) Dry Yeast - Fermentis Safale S-04
- OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify – optional – see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 – 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.

10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

- ALL GRAIN:** 9.0 lb. Mecca Grade Lamonta Pale
0.5 lb. Mecca Grade Opal 44
0.5 lb. Brown Malt
0.5 lb. Crisp Dark Chocolate Malt
0.25 lb. Black Prinz Malt
0.5 lb. Carafoam/Carapils

- HOPS:** 0.5 oz. Target 60 min
0.5 oz. East Kent Golding 10 min

- YEAST:** Imperial - A01 House
White Labs – WLP007 Dry English
(or) Dry Yeast - Fermentis Safale S-04

Mash at 152 degrees for 60 minutes. Estimated OG 1.053, FG 1.013.
Estimated IBU 20.3, Estimated SRM 28.1. Estimated ABV 5.3%

**Jon's Homebrew
and Wine Supply**

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