

Ryan's Honey Pot Porter

Ingredients

Cascade Chocolate Mahogany Porter Kit
Dextrose 500g
Brewcraft Premium Dark Dried Malt Extract 500g
Goldings Hops Infusion Bag 12g
Cadbury Drinking Chocolate 500g
2 Jars of Red Gum Honey 500g
Safale S-04 Dry Ale Yeast 11.5g

Method

1. Boil 2 litres of water in a large pot, and then reduce to a medium heat.
2. Add the Cascade Chocolate Mahogany Porter Kit and all of the Dextrose to the boiling water. Stir until the Dextrose has dissolved.
3. Add the Brewcraft Premium Dark Dried Malt Extract and stir until dissolved.
4. Add 1 jar of Red Gum Honey and all of the Cadbury Drinking Chocolate and stir for 3 minutes. If the Cadbury Drinking Chocolate has not yet dissolved after 3 minutes, continue stirring until dissolved.
5. Turn off the heat and remove the pot from the stove to allow the wort to cool.
6. Place the Goldings Hops Infusion Bag in a mug and fill with boiling water. Stir gently for approximately 1 minute.
7. While waiting for the wort to cool, sanitise the fermenter and all other required equipment.
8. Once sanitised, add the cooled wort to the fermenter and fill with cold water to the 10 litre mark.
9. Tip the contents of the mug (hot water and Goldings Hops Infusion Bag) into the fermenter.
10. Continue to fill the fermenter to 19 litres.
11. Ideally, the wort should be approximately 20 degrees Celsius.
12. Sprinkle the Safale S-04 Dry Ale Yeast over the wort in the fermenter.

- 13.** Close the fermenter lid tightly and insert the airlock. The brew is now ready for primary fermentation. During primary fermentation, try to keep the temperature around 18 degrees Celsius.
- 14.** Once primary fermentation is complete, the brew will be ready for secondary fermentation. Sanitise the secondary fermenter and the necessary equipment and prepare to transfer the brew.
- 15.** Boil 500ml of water in a kettle and pour into a large, sanitised bowl.
- 16.** Pour the second jar of Red Gum Honey into the bowl and stir well for approximately 2 minutes. Once stirred, cover the bowl to prevent any bacteria from getting in.
- 17.** Carefully transfer the entire brew into the secondary fermenter.
- 18.** Carefully add the mix of Red Gum Honey and hot water to the secondary fermenter. Be careful not to splash the brew too much.
- 19.** Close the fermenter lid tightly and insert the airlock. The brew will now commence secondary fermentation. During secondary fermentation, try to keep the temperature around 18 degrees Celsius. The brew should be left in secondary fermentation for approximately 2 weeks.