

# MARYLAND HOMEBREW

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## Bad Moon Porter

### All Grain Recipe

OG: 1.056 FG: 1.010 IBU: 13.9

ABV: 5.8% 85%Efficiency

#### Ingredients:

7.5 lb. American 2 Row  
.75 lb. Chocolate Malt  
.25 lb Black Malt  
.25 lb Crystal 120L  
.25 lb Crystal 60L  
1.5 oz Fuggle hop pellets (4%AAU)  
1.5 oz Kent Goldings hop pellets (5.5%AAU)  
1 tsp. Irish Moss  
White Labs California Ale yeast or S-05  
1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

#### Directions:

1. Mash @ 152F 90min long boil. 5.5 Gallon Recipe
2. 50 oz each Kent Goldings and Fuggles at 60 min
3. 1 tsp Irish Moss for last 15 min of boil along with .50 oz of Kent Goldings and Fuggles  
.50 oz Kent Goldings and Fuggles at Knock out
4. Pitch yeast when wort temperature is between 70-80F.
5. Allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity.
6. Rack to a secondary fermenter (glass carboy) after 7 days Let sit another week.
7. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
8. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks