

# Knock Your Socks Off Porter

## Extract:

5 lbs Dark Malt Extract  
1 lb Crystal Malt 80L  
4 oz. Black Patent Malt  
4 oz. Roast Barley Malt  
1 Cup Brown Sugar  
1 Cup Black Strap Molasses  
1 lb Corn Sugar  
1-2 oz. Fresh Grated Ginger (to taste)  
1-2 in. Brewing Licorice (to taste)  
¼ Cup Juniper Berries (lightly crushed)  
2 oz. Cascade hops (Bittering, Aroma)  
Wyeast 1084 (a starter is recommended)

- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (1.5 oz Cascade ) brown sugar, molasses, 1 lb corn sugar, ginger, licorice and juniper berries. Boil for 60 minutes.
- After boil add ½ oz. Aroma hops (Cascade), turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F to 70°F until completed

**Other Options:** For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).



## Questions About This Recipe?

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