



The holidays will soon be upon us and there's no better way to please (and tolerate) the whole family than with a potent and delightful brew!

Approx. values

OG - 1.076	SG - 1.019
ABV - 7.5%	EBC - 63
IBU - 28	VOLUME: 19 L

YOU WILL NEED:

- 1 Mangrove Jack's Craft Series American Hoppy Porter Pouch
- 10 g Mangrove Jack's Craft Series M36 Liberty Bell Ale Yeast
- 1.5 kg Pure Liquid Amber Malt Extract
- 0.5 cup molasses (or brown sugar)
- 20 g Cascade Hops
- 20 g Chinook Hops
- 10 g Citra Hops
- 2 tsp ground ginger (or 4 tsp freshly grated ginger)
- 2 tsp ground all spice
- 2 tsp ground nutmeg
- 2 tsp ground clove

INSTRUCTIONS:

1. Clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Add 3 L [3 US qt] of hot or boiling water to the fermenter, pour the liquid malt extract from the Craft Series Pouch and squeeze out remains.
3. Add the Mangrove Jack's Pure Malt Amber Extract, then stir until completely dissolved.
4. Top up to 19 L [19 US qt] with cold water.
5. Add 1 cup water to small sauce pan and bring to boil. Turn heat off and add 0.5 cup molasses and spices to sauce pan. Stir until well mixed and let cool for 15 minutes. Add to fermenter.
6. Check that the liquid wort temperature is below 25°C [77°F] then add the contents of the M36 yeast sachet [Do not use yeast included with the pouch].
7. Ferment at 18 - 20°C [64 - 68°F].
8. Add included dry hops on day 7.
9. After fermentation activity has ended, continue to let ferment and condition for 14 days and bottle once fermentation has ended.