

AMERICAN HONEY PORTER

SUGGESTED YEAST
White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Chocolate Malt
- 8 oz Crystal 40°L
- 4 oz Black Patent

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Chocolate Malt
- 8 oz Crystal 40°L
- 4 oz Black Patent

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 12 oz Chocolate Malt
- 8 oz Crystal 40°L
- 4 oz Black Patent

HOPS

- 1 oz Chinook – Boil 60 min
- 1 oz Cascade – Boil last 1 min

OTHER ADDITIONS

- 1.5 lbs Honey – Boil last 5 min
- Clarifier – Boil last 5 min

XKIT705



FITS OUR TAP HANDLE D1282 PERFECTLY

AMERICAN HONEY PORTER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the 1.5 lbs of honey for the last 5 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.

NOTES

MY RATING: 1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.054–59

ACTUAL O.G.

SRM: 27

IBU'S: 33

EST. ABV %: 6

ACTUAL ABV %:

DATE BREWED:

NOTES:

NEED HELP?

SEARCH

AMERICAN HONEY PORTER KIT
on MoreBeer.com
to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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800-600-0033
OR EMAIL US 24/7
info@morebeer.com

RECORD KEEPING

DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS

STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!