

BROWN PORTER

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1968 London ESB
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Lallemand Dry: London ESB



• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb English Brown
- 1 lb Crystal 40°L
- 8 oz Chocolate Malt

O DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb English Brown
- 1 lb Crystal 40°L
- 8 oz Chocolate Malt

ALL-GRAIN KIT

• 9 lbs 2-Row

SPECIALTY MALTS:

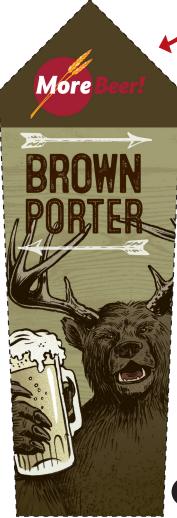
- 1 lb English Brown
- 1 lb Crystal 40°L
- 8 oz Chocolate Malt

WHOPS

- 1.5 oz Cascade Boil 60 min
- 1 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



XKIT167

BROWN PORTER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 65-68°F range.

BREWING ALL-GRAIN?

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



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

BROWN PORTER KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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IBU'S: 29-32

ACTUAL O.G.

EST. ABV %: 5.25

BEER STATS

EST. ORIGINAL GRAVITY

ACTUAL ABV %:

DATE BREWED:

NOTES:

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 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 ____

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