



BROWN PORTER



CUT THIS OUT FOR
YOUR TAP HANDLE

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

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

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

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

HOPS

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

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

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.



NEED HELP?

SEARCH

BROWN PORTER KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

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

BREWING CALCULATORS

morebeer.com/calc

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

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://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 _____

BEER STATS

EST. ORIGINAL GRAVITY
1.046–52

ACTUAL O.G.

SRM: 22

IBU'S: 29–32

EST. ABV %: 5.25

ACTUAL ABV %:

DATE BREWED:

NOTES: