



PROJECT
EXTREME
BREWING

MR HECTOR VARGUS

IMPERIAL COFFEE PORTER

A **MoreBeer!**
Project Extreme Brewing Recipe Kit

CUT THIS OUT FOR
YOUR TAP HANDLE

MR. HECTOR VARGUS

A Project Extreme Brewing Recipe Kit

SUGGESTED YEAST

White Labs: WLP004 Irish

Wyeast: 1084 Irish

Imperial: A10 Darkness

Omega: British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

LME KIT

- 14 lbs Pale Liquid Extract

SPECIALTY MALTS:

- 1 lb Caramel 60°L
- 1 lb Caramel 40°L
- 8 oz White Wheat
- 8 oz Chocolate Malt
- 8 oz Black Patent

DME KIT

- 12 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Caramel 60°L
- 1 lb Caramel 40°L
- 8 oz White Wheat
- 8 oz Chocolate Malt
- 8 oz Black Patent

ALL-GRAIN KIT

- 15 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Caramel 60°L
- 1 lb Caramel 40°L
- 8 oz White Wheat
- 8 oz Chocolate Malt
- 8 oz Black Patent

HOPS

- 1 oz Warrior – Boil 60 min
- 1 oz Amarillo® – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

MoreBeer!

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IMPERIAL COFFEE PORTER



PROJECT
EXTREME
BREWING

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT212

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. If you want to mimic Mr. Vargus's Cup of Joe, add an ounce of Sanka instant coffee, a 1/4 tsp of cinnamon and a 1/4 tsp of nutmeg during the last minute of the boil. These optional ingredients are not included in the kit. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

MR HECTOR VARGUS KIT
FROM PROJECT EXTREME BREWING
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY

1.090–91

ACTUAL O.G.

SRM: 35

IBU'S: 36

EST. ABV %: 8.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

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 _____

BREWING CALCULATORS

morebeer.com/calc

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