

RoboPorter

ROBUST PORTER



CUT THIS OUT FOR
YOUR TAP HANDLE

ROBOPORTER

LME KIT

- 9 lbs Pale Liquid Extract

SPECIALTY MALTS:

- 1 lb British Crystal 50/60°L
- 1 lb Chocolate Malt
- 1 lb White Wheat
- 4 oz Carafo II

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb British Crystal 50/60°L
- 1 lb Chocolate Malt
- 1 lb White Wheat
- 4 oz Carafo II

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 1 lb British Crystal 50/60°L
- 1 lb Chocolate Malt
- 1 lb White Wheat
- 4 oz Carafo II

HOPS

- 0.75 oz Fuggles - Boil 60 min
- 0.5 oz Fuggles - Boil last 30 min
- 1.5 oz Cascade - Boil last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min

SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English



RoboPorter



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT289

ROBOPORTER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. 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

ROBOPORTER KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

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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

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
1.058–62

ACTUAL O.G.

SRM: 34

IBU'S: 24

EST. ABV %: 5.8

ACTUAL ABV %:

DATE BREWED:

NOTES: