







PORTER

A MoreBeer! BREWMASTER SERIES RECIPE KIT

CUT THIS OUT FOR YOUR TAP HANDLE

SHALLOW GRAVE PORTER

A Brewmaster Series Kit From Heretic Brewing

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

ME KIT

SPECIALTY MALTS:

• 1 lb Crystal 40°L

• 8 oz Black Patent

• 8 oz Chocolate Malt

• 10 lbs Ultralight Liquid Extract

O DME KIT

• 8.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Black Patent
- 8 oz Chocolate Malt

ALL-GRAIN KIT

- 12 lbs 2-Row
- 1 lb Munich

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Black Patent
- 8 oz Chocolate Malt

SAOH

- 1 oz Columbus Boil 60 min
- 2 oz Cascade Boil last 15 min

OTHER ADDITIONS

Clarifier – Boil last 5 min



XKIT620

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RECIPE TIPS

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

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

SHALLOW GRAVE PORTER BY HERETIC BREWING on MoreBeer.com

to see detailed brewing instructions & descriptions

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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



MASH TEMP ____

BREWING CALCULATORS morebeer.com/calc

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

BEER STATS **EST. ORIGINAL GRAVITY** 1.068 - 75ACTUAL O.G. **SRM**: 33 IBU'S: 33 **EST. ABV** %: 7 **ACTUAL ABV** %: DATE BREWED: NOTES: