



A Signature Series Kit By JP

IMPERIAL —PORTER—



CUT THIS OUT FOR
YOUR TAP HANDLE

JP'S IMPERIAL PORTER

A Signature Series Kit By JP

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

- 12 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 1 lb Munich
- 12 oz Pale Chocolate Malt
- 8 oz Honey Malt
- 8 oz Carapils
- 4 oz Black Patent

DME KIT

- 10 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 1 lb Munich
- 12 oz Pale Chocolate Malt
- 8 oz Honey Malt
- 8 oz Carapils
- 4 oz Black Patent

ALL-GRAIN KIT

- 15 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 60°L
- 1 lb Munich
- 12 oz Pale Chocolate Malt
- 8 oz Honey Malt
- 8 oz Carapils
- 4 oz Black Patent

HOPS

- 2 oz Magnum – Boil 60 min
- 2 oz Cascade – Boil last 10 min
- 2 oz Willamette – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT760



A Signature Series Kit By JP
**IMPERIAL
—PORTER—**



FITS OUR TAP HANDLE D1282 PERFECTLY



JP'S IMPERIAL PORTER

A Signature Series Kit By JP

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°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.



NEED HELP?

SEARCH

IMPERIAL PORTER
BY JP
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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
1.079–84

ACTUAL O.G.

SRM: 39

IBU'S: 70

EST. ABV %: 8

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

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/calculator

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