

LOVE2BREW

PROPHECY – IMPERIAL BELGIAN PORTER (ALL-GRAIN)



Prophecy is an indulgent Imperial Belgian Porter brewed with Sweet Orange Peels and Vanilla Beans. Your journey starts with a blend of aromatics that bring the familiarity of chocolate, roasted malts, and fruity Belgian esters to mind. A thick, tan head rests atop a medium bodied black beer that is best consumed slowly with intention to bring out the distinct flavors. Taste is where this brew really shines, an intermingling of dark fruits from the Belgian yeast and roasted chocolate from the malt profile create a Porter that is complex enough to be explored. Orange peels added at flameout give a slight citrus pop to the background of the flavor profile while Madagascar Vanilla Beans add a rounding sweetness to the beer, neither are dominant but both work to complete the inspired flavors of Prophecy. Enjoy this brew slowly, enjoying each sip of this inspired brew!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Weeks Bottle Conditioning
- Original Gravity: 1.074
- 8.0 ABV (Estimated)
- IBUs: 49.3
- SRM: 36.5
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 11 lb. Belgian Pilsner Malt
- 1 lb. Special B
- 1 lb. Pale Chocolate Malt
- 8 oz. Black Malt

Hops

- 1 oz. Columbus (Bittering)
- 1 oz. Perle (Flavor)

Yeast Choices

- Safbrew T-58
- White Labs Monastery Ale Yeast (WLP500)
- Wyeast Trappist High Gravity Yeast (3787)

Other

- 2.5 oz. Sweet Orange Peels
- 2 Madagascar Vanilla Beans
- 1 lb. D-180 Candi Syrup
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 11 lb. Belgian Pilsner Malt
- 1 lb. Special B
- 1 lb. Pale Chocolate Malt
- 8 oz. Black Malt

MASH SCHEDULE:

- Saccharification Rest: 153°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Columbus (60 Minutes)
- 1 oz. Perle (20 Minutes)
- 2.5 oz. Orange Peels (Flameout)
- 2 Madagascar Vanilla Beans (Add to Fermenting Vessel)

NOTES:

- The Orange Peels in this recipe are designed to complete the brew as a whole, not stand out.
 - Brew Master Tip: After two weeks of Primary fermentation you may choose to do add the beer to a secondary fermenter on top of 1-2 oz. of fresh orange zest to dramatically increase the orange flavor! Secondary for 1 week then move to bottle/keg.
 - Inside your spice pack are two Vanilla Beans. Sanitize a knife and split the Vanilla Beans down the center. Be sure to open them up to expose the Vanilla inside the pod. You may keep them split or chop them up. Add these to your fermenting bucket and then put your wort on top of them. The beans will remain in your primary fermentation vessel for two weeks.
- If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!