

LOVE2BREW

PROPHECY – IMPERIAL BELGIAN PORTER (PARTIAL MASH)



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: 1.072
- 7.8 ABV (Estimated)
- IBUs: 42.3
- SRM: 45.8
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

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

Hops

- 1.5 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

EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- Thermometer & Hydrometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.

- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
- You'll need approximately 4 hours to complete this brew. Schedule accordingly.
- Homebrew (To enjoy in moderation while brewing)*
*Optional

Note: Due to the high Original Gravity of this brew it is *highly recommended* that you create a yeast starter and/or pitch two packets of yeast for this beer.

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 158°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **153°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After 60 minute Mash is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. Bring water to a boil.
10. Add 4 lb. Pilsner Malt Extract. Stir.
11. 60 Minutes: Add 1.5 oz. of Columbus
12. 20 Minutes: Add 1 oz. of Perle
13. 10 Minutes: Add 1 lb. D-180 Candi Syrup
14. Flameout: After you have boiled for the remaining 20 minutes shut off your flame and begin cooling your wort. Once your wort has begun to cool add the Orange Peels from your spice pack.
15. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.
16. **Prepare your Vanilla Beans:** 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 add them whole or chop them into pieces.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Add the prepared Vanilla Beans to the fermenter.
6. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
7. Measure Specific Gravity of the wort with your hydrometer and record.
8. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
9. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
4. 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! If you decide to secondary then let the beer sit one week in secondary and move to step 5.
5. After two weeks you are ready to bottle or keg your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 5 weeks you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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!