

LOVE2BREW

ROBUST PORTER (ALL-GRAIN)



When we crafted this Robust Porter we wanted to really capture a full bodied brew that captured the defining characteristics of the Porter style. As you pour this brew you'll be treated to a dense, tan head that releases a pleasing roasted aroma. A rich, toasty flavor engulfs the tongue leaving a trail of coffee and slight chocolate. After enjoying this Porter there is only one thing you'll be wanting, another glass!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 5.3% ABV (Estimated)
- IBUs: 46.4 (Moderate)
- SRM: 34.5 (Dark Brown)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 8 lbs. Maris Otter
- 8 oz. Caramel 60L
- 8 oz. Carafa II
- 8 oz. Chocolate Malt
- 4 oz. Black Malt

Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- Dry English Ale Yeast (WLP007)

Other

- 5 oz. Priming Sugar

Hops

- 1 oz. US Northern Brewer (Bittering)
- 1 oz. US Goldings (Bittering)

MASH INGREDIENTS:

- 8 lbs. Maris Otter
- 8 oz. Caramel 60L
- 8 oz. Carafa II
- 8 oz. Chocolate Malt
- 4 oz. Black Malt

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Northern Brewer (60 Minutes)
- 1 oz. US Goldings (60 Minutes)

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!

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