

LOVE2BREW

SMOKED PORTER (1 GALLON)



Our smoked Porter is a treat to the senses on multiple levels. As you pour you'll notice a thick, creamy head which is accompanied by a strong smoky scent reminiscent of a campfire. With a deep, dark profile this porter leads off with a balanced smoke flavor and follows up with hints of chocolate. As the beer finishes on your pallet you will notice a distinct dryness in the beer that almost cuts into your senses. This is an awesome beer to pair with your favorite burger, steak, or ribs to create a unique dining experience sure to satisfy.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 5.8% ABV (Estimated)
- IBUs: 33.7
- SRM: 41.2
- 60 Minute Boil

Malts & Specialty Grains

- 1 lb. Dark Malt Extract
- 5 oz. Smoked Malt

Hops

- 6 grams Brewer's Gold (Bittering)
- 3 grams Brewer's Gold (Aroma)

HOME BREW KIT CONTENTS

Yeast

- Safbrew S-04

Other

- 5 oz. Dark Candi Sugar
- 10 Carbonation Drops
- 10 Bottle Caps
- Mesh Grain Bag

EQUIPMENT:

- Brew Kettle (3+ gallon capacity)
- Thermometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer

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.
- 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 2.5 hours to complete this brew. Schedule accordingly.
- Homebrew (To enjoy in moderation while brewing)*
- *Optional

BREW YOUR BEER

1. Add 2.5 gallons of water to your boil kettle. Bring the water to 155°F.
2. Pour specialty grains into the mesh bag and steep for 30 minutes. We recommend turning the heat a little lower during this phase; you do not want the water to heat over 170°F.
3. After 30 minutes remove steeping grains from water. Allow grains to drain but *do not* squeeze or press bag to wring out excess water.
4. At this point your mixture is now wort (pronounced “wert”; defined as unfermented beer).
5. Bring your water to a boil.
6. Remove from heat and add 1 lb. Dark Malt Extract to your water. Stir.
7. Allow your wort to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
8. Once the foaming subsides begin your 60 minute boil process. Timing is referred to by minutes left in the boil.
9. 60 Minutes: Add 6 grams of Brewer’s Gold hops for bittering.
10. 30 Minutes: Add 5 oz. of Dark Candi Sugar to your boil.
11. 10 Minutes: Add 3 grams of Brewer’s Gold hops for bittering.
12. Boil for the remaining 10 minutes.
13. 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 70°F or lower.

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. Siphon your cooled wort into the fermenting vessel. Avoid dumping the sludge on the bottom of your kettle into your jug. Do not fill above the “ONE GALLON” lettering.
3. Attach your sanitized screw cap aerate the wort by shaking/rocking the fermenting vessel back and forth a bit.
4. Add half of the yeast packet to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast. Dispose of remaining yeast.
5. Seal the fermentor. Add an airlock.
6. Move fermenting vessel to a cool, dark spot (approximately 68°F).

FERMENTING

1. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
2. 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.
3. After 2 weeks of primary fermentation you are ready to bottle your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, siphon tubing, siphon, and bottling wand.
2. Attach your siphon tubing to your siphon on one end and the bottling wand on the other.
3. Siphon beer into your bottles and then add one carbonation drop. Cap bottles.
4. Condition bottles for 3 weeks at room temperature.
5. After 3 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!
6. 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!

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