



The Dark Side Robust Porter – Embrace the power of the Dark Side...Robust Porter!

Once you go to The Dark Side, you may never come back! This classic robust porter incorporates brown malt, used traditionally in England for the production of porters. Add some other specialty malts and English hops, and you've got a robust delight that any porter drinker will enjoy!

BEER SPECS

Original Gravity:

1.058 —1.060 @ 65% efficiency

1.062—1.064 @ 70% efficiency

1.067 —1.069 @ 75% efficiency

Final Gravity: 1.015—1.019

IBU: 25-30

ABV%: 5.1% - 7.1%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a medium bodied beer with residual sugars that will lead to a nice, robust porter. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, but is not necessarily needed. This beer will gain character with a little time, so don't be afraid to give it a few extra weeks of conditioning in the bottle or keg!

RECIPE DETAILS

9 lbs.	Maris Otter Malt
3 lbs.	Brown Malt
1.00 lb.	Simpson's Medium Crystal
0.50 lb.	Chocolate Malt

FERMENTABLES

60 Minute Boil

1.5 oz.	Fuggle hops, added at the beginning of the 60 minute boil.
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil.
1.0 oz.	Fuggle hops, added 15 minutes from the end of the boil.

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Yeast A01 House, Imperial Yeast A09 Pub, Wyeast #1098 British Ale, or Safale-04 dry yeast

If using a standard pack of liquid yeast, a yeast starter or two packs of yeast is highly recommended.

Great with **IMPERIAL** Yeast A01 House or A09 Pub!

(Ominous sounds of mechanical breathing...)

