



May all your fermentations be Great Fermentations!

Dred Brown Porter – Darren's Robust American Porter!

A dark, malty brown ale with caramel and chocolate notes nicely balanced by a moderate amount of American hops. This porter is named after a Broad Ripple legend!

BEER SPECS

Original Gravity:

1.044 — 1.046 @ 65% efficiency

1.048 — 1.050 @ 70% efficiency

1.051 — 1.053 @ 75% efficiency

Final Gravity: 1.013—1.016

IBU: 30-35

ABV%: 3.7% - 5.3%

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 porter. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation of one to two weeks can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

8 lbs. 2-Row Brewer's Malt

1 lb. Munich Malt

0.50 lb. White Wheat Malt

0.50 lb. Crystal 80L Malt

0.50 lb. Chocolate Malt

0.13 lb. Roasted Barley

FERMENTABLES

1.0 oz. Willamette hops, added at the beginning of the 60 minute boil

1.0 oz. Perle hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Willamette hops, added at the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1098 British Ale, Wyeast #1099 Whitebread Ale, or Nottingham dry yeast

