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#### **Extract** – See Reverse for All Grain Recipe

### **American Honey Porter**

KIT:705

**Extract** 

rew Name:	Brew Date:

#### **Malt Extract/Additions:**

7 lbs Ultralight Malt Extract 1.5 lbs Honey

#### **Steeping Grains:**

- .75 lb Chocolate
- .5 lb Crystal 40
- .25 lb Black Patent

#### Hops:

1 oz Chinoook 1 oz Cascade

- Bittering Hops boiled for 60 minutes
- Aroma Hops are boiled the last 1 minute

#### **Wort Clarifying Treatment:**

Clarifier - Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

#### Priming Sugar added at Bottling:

4 oz Corn Sugar - Boil with 2 cups of water for 5 minutes

#### Specific Recipe Information:

Bail 1	5lbe c	of honey	for last	5 minutes	of the h	noil
BOIL 1	SIDS (	or nonev	TOT JAST	5 minutes	or the b	MIL.

#### **Estimated MoreBeer! Ranges**

Estimated original gravity (OG): 1.054-59

Estimated SRM: 26-28

Estimated IBU's: 31-34

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

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Rrew	Dav	RASI	ılte

# Of Gallons in Fermenter:Yeast:
Original Gravity (OG):Yeast Strain #:
Temperature of wort at pitching yeast:

Lag time from onset of fermentation: \_\_\_\_\_

# Of Days in Primary Fermenter:\_\_\_\_\_

Your Final Gravity (FG):

(Original Gravity - Final Gravity) \* 131 = ABV%

- ) \* 131 = % ABV

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#### <u>All Grain</u> – See Reverse for Extract Recipe

### **American Honey Porter**

KIT:706

**All Grain** 

Brew Name:	Brew Date:			
<u>Grain/Honey</u> :				
9 lbs American 2-Row	Recipe based on: 70 % Mash Efficiency  Strike Water Temperature:F			
.75 lb Chocolate .5 lb Crystal 40				
.25 lb Black Patent	Mash Temperature:F Time:			
1.5 lbs Honey	Sparge Water Temperature:F Time:			
<del>lops</del> :				
1 oz Chinoook	<ul><li>Bittering Hops boiled for 60 minutes</li><li>Aroma Hops are boiled the last 1 minute</li></ul>			
1 oz Cascade				
Nort Clarifying Treatment:  Clarifier - Whirlfloc (1/2 - 1 Tablet) - Active Priming Sugar added at Bottling: 4 oz Corn Sugar - Boil with 2 cups of well as the Specific Recipe Information:  Boil 1.5lbs of honey for last 5 minutes.	vater for 5 minutes			
Estimated MoreBeer! Rang	ges Brew Day Results			
Estimated original gravity (OG): 1.054-59	# Of Gallons in Fermenter:Yeast:			
Estimated SRM: 26-28	Original Gravity (OG):Yeast Strain #:			
Estimated IBU's: 31-34	Temperature of wort at pitching yeast:			
Estimated alcohol ABV %: 6	Lag time from onset of fermentation:			
Suggested fermentation temperature: 68	ion temperature: 68 Actual Fermentation Temperature:			

(Original Gravity - Final Gravity) \* 131 = ABV%

( - ) \* 131 = % ABV

# Of Days in Primary Fermenter:\_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_