



Extract – See Reverse for All Grain Recipe

American Honey Porter

KIT:705

Extract

Brew 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 Chinook
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:

Boil 1.5lbs of honey for last 5 minutes of the boil.

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

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

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

(-) * 131 = % ABV



All Grain – See Reverse for Extract Recipe

American Honey Porter

KIT:706

All Grain

Brew Name: _____

Brew Date: _____

Grain/Honey:

9 lbs American 2-Row
.75 lb Chocolate
.5 lb Crystal 40
.25 lb Black Patent

1.5 lbs Honey

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Chinook
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

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Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

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

(_____ - _____) * 131 = _____ % ABV