

# LOVE2BREW

## ROBUST PORTER (ALL-GRAIN – 2.5 GALLON)



When we crafted this Robust Porter we wanted to really capture a full bodied brew that captured the defining characteristics of the Porter style. As you pour this brew you'll be treated to a dense, tan head that releases a pleasing roasted aroma. A rich, toasty flavor engulfs the tongue leaving a trail of coffee and slight chocolate. After enjoying this Porter there is only one thing you'll be wanting, another glass!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 5.2% ABV (Estimated)
- IBUs: 47.0
- SRM: 33.4
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 4 lb. Maris Otter
- 4 oz. Caramel 60L
- 4 oz. Carafa II
- 4 oz. Chocolate Malt
- 2 oz. Black Malt

#### Hops

- 1/2 oz. US Northern Brewer (Bittering)
- 1/2 oz. US Goldings (Bittering)

#### Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- White Labs Dry English Ale Yeast (WLP007)
- Wyeast British Ale Yeast (1098)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 4 lb. Maris Otter
- 4 oz. Caramel 60L
- 4 oz. Carafa II
- 4 oz. Chocolate Malt
- 2 oz. Black Malt

### MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/2 oz. Northern Brewer (60 Minutes)
- 1/2 oz. US Goldings (60 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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