



BROWN PORTER



ALL-GRAIN METHOD (13800)

- 4kg SM Maris Otter Malt



SPECIALTY MALTS

- 0.5kg SM Crystal Medium Malt
- 0.25kg JW Chocolate Malt
- 0.075kg SM Black Malt



SUGGESTED YEAST

Liquid:

- Wyeast 1098
British Ale

Dry:

- SafAle S-04
- Lallemand Windsor Ale
- MG English Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | |
|---------------|---|--------|------------------|
| ▪ 60g Fuggles | @ | 60 min | (Bittering hops) |
| ▪ 15g Fuggles | @ | 15 min | (Flavour hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.044

Estimated F.G. : 1.011

Estimated ABV : 4.3%

SRM : 28.5

IBUs : 35

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A moderate-strength brown beer with a restrained roasty character and bitterness. May have a range of roasted flavours, generally without burnt qualities, and often has a chocolate-caramel-malty profile.

Aroma: Moderate to moderately low bready, biscuit, and toasty malt aroma with mild roastiness. May have up to a moderate level of floral or earthy hops.

Appearance: Light brown to dark brown in colour, often with ruby highlights when held up to light. Good clarity, although may approach being opaque.

Flavour: Moderate bready, biscuit and toasty malt flavour often with a significant caramel, nutty and or toffee character. May have other secondary flavours such as coffee, liquorice, biscuits or toast in support. Usually fairly well attenuated, although can be somewhat sweet.

Mouthfeel: Medium-light to medium body. Moderately-low to moderately-high carbonation. Light to moderate creamy texture.