



# ONTARIO BEERKEGS.COM

1.855.KEG.BEER

## *OBK English Brown Porter*

STYLE

### Brown Porter

ESTIMATED SRM: 28

ESTIMATED IBU: 26

ESTIMATED OG: 1.050

ESTIMATED FG: 1.012

ESTIMATED ABV: 5%

PRE-BOIL VOL: 6.25 gal.

POST-BOIL VOL: 5.25 gal.

Adjusted for 75% Mash Efficiency



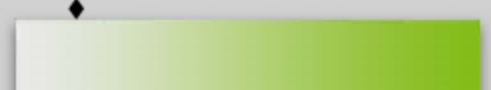
COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN KEG

# Ingredients

| LBS. OZ. |   | GRAIN BILL     |
|----------|---|----------------|
| 8        | 0 | 2-Row Malt     |
| 1        | 0 | Brown Malt     |
| 1        | 0 | Chocolate Malt |
|          |   |                |
|          |   |                |
|          |   |                |
|          |   |                |
|          |   |                |
|          |   |                |
|          |   |                |

| OZ. |  | HOPS                  |
|-----|--|-----------------------|
| 1   |  | Hallertauer Tradition |
| 1   |  | Fuggles               |
|     |  |                       |
|     |  |                       |
|     |  |                       |
|     |  |                       |
|     |  |                       |
|     |  |                       |
|     |  |                       |

| # | YEAST |                                      |
|---|-------|--------------------------------------|
| 1 | Pkg   | Safale S-04 English Ale Yeast        |
|   |       | or                                   |
|   |       | (See Packing List for Liquid Option) |

# Author's Instructions

| MASH SCHEDULE                     |
|-----------------------------------|
| Sacch' Rest: 154°F for 60 Minutes |
|                                   |
|                                   |

| OZ. | MIN. | BOIL ADDITIONS & TIMES |
|-----|------|------------------------|
| 1   | 60   | Hallertauer Tradition  |
| 1   | 10   | Fuggles                |
|     |      |                        |
|     |      |                        |
|     |      |                        |
|     |      |                        |
|     |      |                        |
|     |      |                        |
|     |      |                        |
|     |      |                        |

| FERMENTATION |      |         |
|--------------|------|---------|
| 21           | Days | Primary |
|              |      |         |
|              |      |         |

## OPTIONAL (NOT INCLUDED)

Area for optional ingredients or instructions, currently blank.

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Brown Porter**