



One-Eyed Jack's Robust Porter (All Grain)

We might as well have called this one "No-Eyed Jack's," because this robust porter is so utterly dark that having eyes won't help you see light through your brew - that is unless you possess superman's X-ray vision. This mind-blowing porter will be opaque until the last quarter-inch - but that's the point, isn't it? But we're not going to listen to our eyes - now's the time to let the tongue do the talking. And unfortunately, your tongue's gonna be tied when it's trying to untangle this black brew, which serves up intense, dark roasted malt flavors with toasted caramel and toffee that sweeten the mocha-and-coffee cream finish. This brew is a sure bet, a bona fide royal flush you can bet the house on!

Just the Facts, Ma'am:

BJCP Style: 12B. Robust Porter
Original Specific Gravity: 1.065 - 1.069
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.0%
Color: 51 SRM (Brown, With Fireside Reddish Highlights!)
International Bittering Units: 33
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.5 lbs British 2-Row Malt
10 oz 90L Crystal Malt
8 oz Special Roast Malt
16 oz Chocolate Malt
4 oz Black Patent Malt
6 oz Roasted Barley

Hops & Hop Addition Schedule:

1 oz Target Hops (Bittering, 60 Minutes)
½ oz Willamette Hops (Flavor & Aroma, 10 Minutes)
½ oz Willamette Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast or
Wyeast 1098 British Ale Yeast

Or

Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

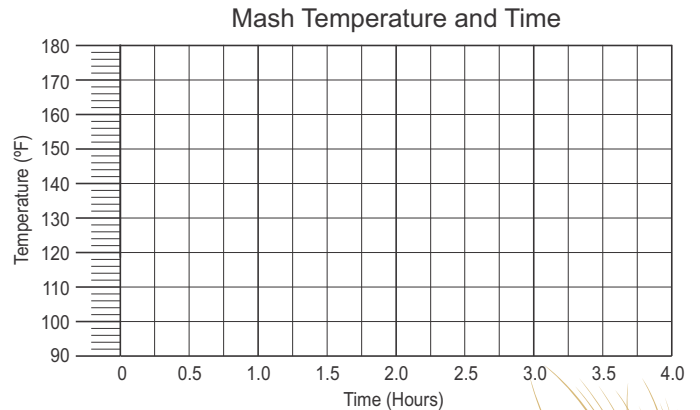
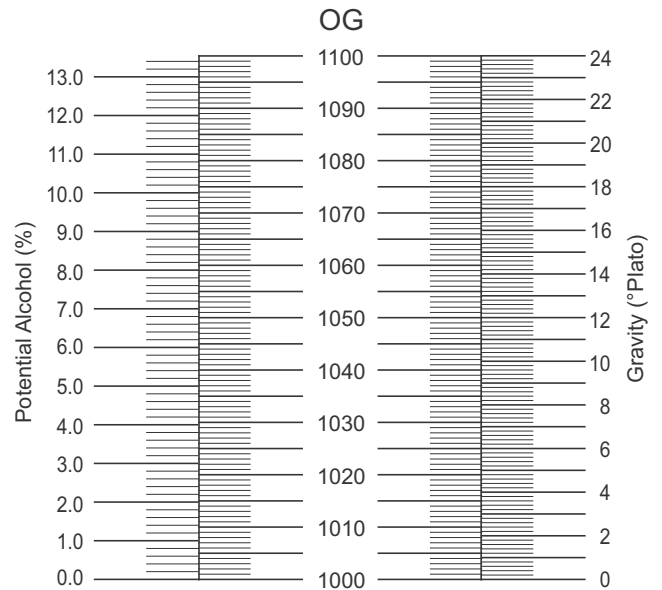
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 153°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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