

Black Powder Pepper Porter

OG: 1.059-61
FG: 1.012-14
ABV: ~6%
IBU: ~30



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Kit Inventory

GRAIN

4.5 lbs. Ireks Munich

4.5 lbs. Ireks Pale Malt

12 oz. Muntons Crystal 150L

8 oz. Ireks Chocolate

2 oz. Ireks Black Barley

Spices

1.5 oz. Black Pepper

HOPS

1 oz. GR Perle

1 oz. US Liberty

Yeast

Dry: MJ M36 – Liberty Bell

Liquid: Wyeast 1028

At Texas Brewing it is recommended all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Perle (60 min)

Aroma Hops

1 oz. Liberty (0 min)

Spice Addition (Crush with bottle or rolling pin prior to addition)

0.75 oz. Black Pepper (0 min)

0.75 oz. Black Pepper (Mix in Primary)

Record your gravities here:

OG: _____ FG: _____ (OG - FG) x 131.25 = % ABV

Single Infusion Mash 152°F for 60 minutes.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.