

BRITISH PUB PORTER

Robust Porter

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.054 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.0 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: BWC WOODLAND HILLS

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.016 SG

Bitterness: 22.8 IBUs

Est Color: 32.2 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
8.0 oz	Chocolate Malt	Grain
4.0 oz	Aromatic Malt	Grain
4.0 oz	Cara Wheat	Grain
4.0 oz	ESB Pale Malt (Gambrinus)	Grain
4.0 oz	Honey Malt	Grain
2.0 oz	Black (Patent) Malt	Grain
7 lbs 4.0 oz	Dark Liquid Extract	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.75 oz	Target [8.80 %] - Boil 60.0 min	Hop	19.7 IBUs
0.25 oz	Challenger [6.90 %] - Boil 20.0 min	Hop	3.1 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type	
0.25 tsp	Gypsum	Water	Agent
1.00 tsp	Calcium Carbonate	Water	Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining	
0.75 Cup	Brewers Sugar (Priming)	Other	

YEAST

Amt	Name	Type
1.0 pkg	Ringwood Ale (Wyeast Labs #1187)	Yeast

Notes

EXTRACT NOTE: 7.25 LBS. LIQUID MALT EXTRACT = 5 LBS. DRY MALT EXTRACT = 9 LBS MALTED BARLEY

Steep grains in 3 quarts of water at 160 degrees. Sparge with additional 3 quarts.