

Robust Porter

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Type: All Grain

Batch Size: 5.50 gal

Boil Size: 7.00 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 1/26/2011

Brewer: Mike Sears

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
11.00 lb	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	86.27 %
0.75 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5.88 %
0.50 lb	Chocolate Malt (450.0 SRM)	Grain	3.92 %
0.50 lb	Roasted Barley (300.0 SRM)	Grain	3.92 %
0.75 oz	Northern Brewer [8.50 %] (60 min)	Hops	19.3 IBU
0.75 oz	Fuggles [5.40 %] (30 min)	Hops	9.4 IBU
0.50 oz	Cascade [5.50 %] (0 min)	Hops	-
0.25 oz	Irish Moss (Boil 15.0 min)	Misc	
1 Pkgs	SafAle English Ale (DCL Yeast #S-04)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.063 SG

Est Final Gravity: 1.016 SG

Estimated Alcohol by Vol: 6.07 %

Bitterness: 28.7 IBU

Est Color: 30.7 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Sparge Water: 4.80 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Total Grain Weight: 12.75 lb

Grain Temperature: 72.0 F

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Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 15.94 qt of water at 169.4 F	154.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO₂:** 2.4

Pressure/Weight: 4.2 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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