

Robust porter CRAB 2022

American Porter
Recipe by **LEPICIER Benoit**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	3 L	60 mins	75%	21.05 L	13.15 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.057	1.015	34.8	67.1	5.53%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Gladfield Ale Malt Supplier: Gladfield Malt	4.00 kg (62%)	Mash	37.0	5.9
Gladfield Munich Malt Supplier: Gladfield Malt	1.20 kg (18%)	Mash	37.0	15.6
Gladfield Medium Crystal Malt Supplier: Gladfield Malt	0.60 kg (9%)	Mash	35.0	110.9
Gladfield Light Chocolate Malt Supplier: Gladfield Malt	0.50 kg (8%)	Mash	33.0	900.1
Carafa III Supplier: Weyermann	0.20 kg (3%)	Mash	35.8	1,035.0

Mash Steps

	Temp	Time
Mash 1	68 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Chinook, New Zealand (IBU: 17.3)	15.00 g (13%)	Pellet	Boil	60 min	12.1

Hops	Amount	Type	Usage	Time	AA
Cascade (IBU: 3.4)	15.00 g (13%)	Pellet	Boil	10 min	5.3
Nelson Sauvin (IBU: 7.8)	15.00 g (13%)	Pellet	Boil	10 min	12
Cascade (IBU: 1.6)	20.00 g (17%)	Pellet	Hop Stand	15 min	5.8
Nelson Sauvin (IBU: 4.7)	30.00 g (26%)	Pellet	Hop Stand	15 min	12
Nelson Sauvin (IBU: 0.0)	20.00 g (17%)	Pellet	Dry Hop	5 days	12

Yeast	Amount	Attenuation
Lallemand Nottingham Yeast	1 packets	75 %

Extras	Amount	Usage	Time
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Fermentation Steps	Temp	Time
Fermentation 1	18 °C	20 days
Houblonnage	12 °C	4 days
Transfert puis garde	4 °C	15 days
Cold crash	2 °C	2 days

Notes
