

Robust Porter

an All Grain Robust Porter by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
2.2 kg	Maris Otter Pale (UK)	Mash
2.0 kg	Munich (BE)	Mash
1.1 kg	2-Row (US)	Mash
350.0 g	Pale Chocolate (UK)	Mash
300.0 g	Caramel/Crystal 75L (US)	Mash
150.0 g	Chocolate (UK)	Mash
60.0 g	Black Patent (UK)	Mash
60.0 g	Roasted Barley (UK)	Mash

Hops

Amount	Hop	Time
5.0 g	Columbus (US)	60 min
30.0 g	Golding (UK)	30 min
30.0 g	Willamette (US)	15 min

Yeasts

Name	Lab/Product
Edinburgh Scottish Ale Yeast	White Labs WLP028
Irish Ale	Wyeast 1084

Extras

Amount	Name	Time
2.0 each	Vanilla Beans	4.0 days
1.5 each	Cinnamon Sticks	10.0 min
1.0 lb	Coffee (Ground)	4.0 days
1.0 each	Yeast Nutrient (Wyeast)	10.0 min
1.0 each	Whirlfloc Tablet	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG

1.065

ABV

6.1%

FG

1.018 ↑

Color

34 SRM

IBU

32

Balance

Balanced