

Port O' Palmer

an All Grain **Robust Porter** by **Mathieu Gagne** from Quat' graines

Fermentables

| Amount | Fermentable | Use |
|---------|-------------------------------|------|
| 3.9 kg | Pale 2-Row (CA) | Mash |
| 227.0 g | Chocolate (US) | Mash |
| 227.0 g | Caramel/Crystal 60L (US) | Mash |
| 125.0 g | Carapils (Dextrine Malt) (US) | Boil |
| 125.0 g | Black Patent (UK) | Mash |

Hops

| Amount | Hop | Time |
|--------|-----------------|--------|
| 14.0 g | Horizon (US) | 60 min |
| 21.0 g | Willamette (US) | 40 min |
| 14.0 g | Willamette (US) | 20 min |

Yeasts

| Name | Lab/Product |
|----------------------|-------------------|
| Nottingham Ale Yeast | White Labs WLP039 |

Extras

| Amount | Name | Time |
|---------|------------|----------|
| 0.5 tsp | Irish Moss | 15.0 min |

Stats

Batch & Boil

| | |
|------------|-----------|
| Batch Size | Boil Time |
| 18.93 L | 60 min |

Properties

| | | |
|-------|--------|---------|
| OG | FG | IBU |
| 1.054 | 1.012 | 33 |
| ABV | Color | Balance |
| 5.5% | 28 SRM | Bitter |