

Robust Porter

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

Fermentables

Amount	Fermentable	Use
4.0 kg	Maris Otter Pale (UK)	Mash
0.6 kg	Munich Malt 10L	Mash
0.3 kg	Caramel/Crystal 20L (US)	Mash
0.2 kg	Chocolate (UK)	Mash
0.2 kg	Black Malt (UK)	Mash

Hops

Amount	Hop	Time
20.0 g	Columbus (US)	60 min
26.0 g	Cascade (US)	5 min
26.0 g	Cascade (US)	0 min

Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.060	1.018 ↑	42
ABV	Color	Balance
5.5%	33 SRM	Bitter

Notes

Original recipe had British Ale Yeast WLP005