

Port O' Palmer Porter

a Partial Mash **Brown Porter** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
6.6 lb	Liquid Malt Extract - Pale	Boil
0.5 lb	Chocolate (US)	Mash
0.5 lb	Caramel/Crystal 60L (US)	Mash
0.25 lb	Black Malt (US)	Mash

Hops

Amount	Hop	Time
0.5 oz	Horizon (US)	60 min
0.75 oz	Willamette (US)	40 min
0.5 oz	Willamette (US)	20 min

Yeasts

Name	Lab/Product
London Ale	Wyeast 1028

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.055 ↑	1.014	33
ABV	Color	Balance
5.4%	27 SRM	Bitter

Notes

