

Vanilla Porter

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

Fermentables

Amount	Fermentable	Use
3.8 kg	Pale Malt, 2 Row, UK	Mash
400.0 g	Caramel Malt 10L	Mash
400.0 g	Munich Malt 10L	Mash
320.0 g	Roasted Barley	Mash
230.0 g	2-Row Chocolate Malt	Mash

Hops

Amount	Hop	Time
28.0 g	Perle (US)	60 min
14.0 g	Cascade (US)	30 min

Yeasts

Name	Lab/Product
American Ale Yeast Blend	White Labs WLP060

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min
2.0 each	Vanilla Beans	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.060	1.014	32
ABV	Color	Balance
6.0%	31 SRM	Balanced