



Identity Crisis

12-B Robust Porter

Size: 5†gal

Efficiency: 88.5%

Attenuation: 85.0%

Original Gravity: 1.062

Terminal Gravity: 1.009

Color: 27.97

Alcohol: 6.96%

Bitterness: 57.6

Ingredients:

8.68†lb (85.1%) 2-Row Brewers Malt - added during mash
0.38†lb (3.7%) Carafo SpecialÆ TYPE III - added during mash
0.27†lb (2.6%) Extra Special Malt - added during mash
0.26†lb (2.6%) 2-Row Black Malt - added during mash
0.24†lb (2.4%) 2-Row Caramel Malt 60L - added during mash
0.18†lb (1.8%) 2-Row Chocolate Malt - added during mash
0.18†lb (1.8%) Roasted Barley - added during mash
0.43†oz (7.6%) Galena (13.1%) - added during boil, boiled 60†m
0.74†oz (13.1%) Chinook (10.6%) - added during boil, boiled 30†m
0.81†oz (14.3%) SimcoeÆ (12.8%) - added during boil, boiled 14.0†m
0.69†oz (12.3%) AmarilloÆ (8.4%) - steeped after boil
0.09†lb (26.3%) SimcoeÆ (13.0%) - added dry to secondary fermenter
0.09†lb (26.3%) AmarilloÆ (9.6%) - added dry to secondary fermenter

