



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 Special 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 60m
0.74 oz (13.1%) Chinook (10.6%) - added during boil, boiled 30m
0.81 oz (14.3%) Simcoe (12.8%) - added during boil, boiled 14.0m
0.69 oz (12.3%) Amarillo (8.4%) - steeped after boil
0.09 lb (26.3%) Simcoe (13.0%) - added dry to secondary fermenter
0.09 lb (26.3%) Amarillo (9.6%) - added dry to secondary fermenter

