

Robust Porter

Dark beers such as Brown Ales, Stouts, and Porters are defined by their malt character as much as color. The malt flavor can be sweet and mild or deep and robust with a burned malt profile. This is one of those beers. Using generous portions of Roasted Barley and Black Patent Malt we make a beer with the robust difference.

OG: 1.065 FG 1.015 ABV 6.6%

Extract Recipe:

7 lbs Light Malt Extract
2 lbs Dry Light Malt Extract
3/4 lb Black Patent Malt
3/4 lb Roasted Barley
1/2 lb Crystal Malt 80L
1 1/4 oz Magnum Hops 18HBUs (Boiling) 60 mins
3/4 oz Magnum Hops (Aroma) 1 min
Wyeast 1098 British Ale
1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/4 oz Magnum)
- Continue to boil for 59 mins then add 3/4 oz of Magnum hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

14 lbs 2 Row Malt
3/4 lb Black Patent Malt
3/4 lb Roasted Barley
1/2 lb Crystal Malt 80L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.