

Alcohol Strength = 5.6% ABV  
Bitterness = 40.4 IBU  
Original Gravity = 14.3 Plato



# Robust Porter

## Ingredients:

### Specialty Grains

Crystal Malt 40L- 1 lbs  
Chocolate Malt - 12 oz  
Carafa III Malt - 8 oz

### Liquid Malt Extract (LME)

Pilsner Malt Extract - 9 lbs 4 oz  
Munich Malt Extract - 1 lbs 8 oz

### Hops & Additives

First Hops: East Kent Goldings - 0.75 oz  
Second Hops: Willamette - 0.75 oz  
Third Hops: East Kent Goldings - 1.75 oz  
Additives: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients

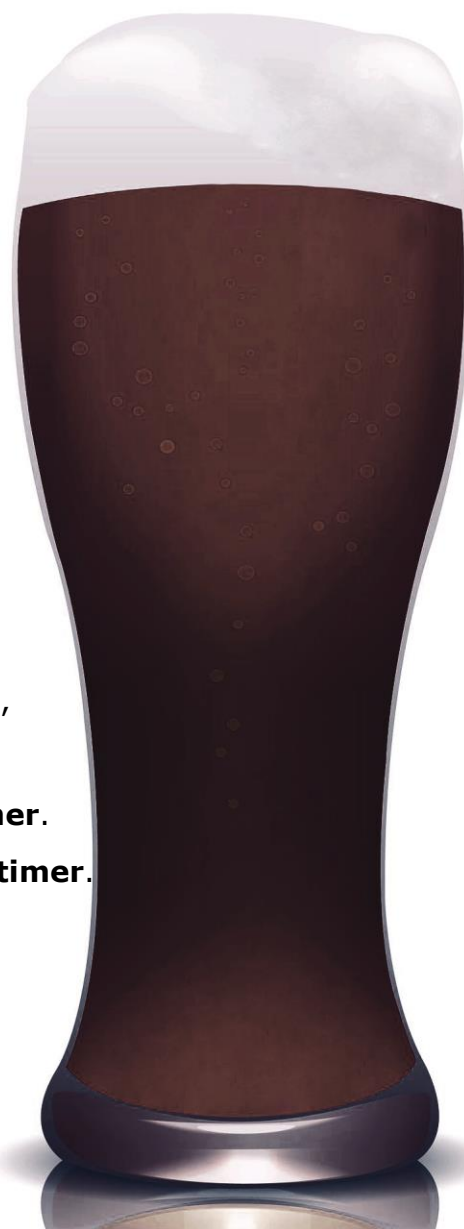
### Yeast

Darkness Yeast

## Time | Steps:

- |             |  |   |
|-------------|--|---|
| Pre-Boil    |  | Heat to 150°F, add the <b>Specialty Grains</b> . Then set a <b>15min timer</b> .  |
| After 15min |  | Remove <b>Specialty Grains</b> and add the <b>LME</b> , then bring to <b>First Boil</b> .   |
| First Boil  |  | Add your <b>First Hops</b> . Then set a <b>30min timer</b> .  |
| After 30min |  | Add your <b>Second Hops</b> . Then set a <b>20min timer</b> .   |
| After 20min |  | Add your <b>Additives</b> . Set a <b>10min timer</b> .  |
| After 10min |  | Add your <b>Third Hops</b> . Turn off the steam and create a whirlpool. Cool the wort and transfer to a fermenter. Add the <b>Yeast</b> . |
| Wrap up     |  | Schedule a bottling session or a time to pick up your keg   |

Robust Porter is stronger than English Porter, but less than a Baltic porter. Originally made for dock workers, and spread out to become the drink of choice for all. It's a bold beer meant to slake your thirst after a hard day of work.



**IMMERSION**  
B R E W I N G