

133

ROBUST PORTER

133

BREWED 11/10/15
OG 1.052

BOTTLED 11/23/15
FG 1.019

6# NB GOLD LME
1 1/2# PALE MALT
12oz BELGIAN SPECIAL B 130°
8oz CARASTAN 30°
8oz MIDNIGHT WHEAT 55°
4oz ENGLISH CHOCOLAT MALT 350°
4oz ENGLISH PALE CHOCOLAT MALT
3oz DEBITTERED CARAFA II 425°
2oz CARAFA I 350°
HOPS 1oz CASCADE 1/2 oz CENTENIAL 1/2 oz AHTENUM

"MASHED" @ 155°+ FOR 30 MIN

ADDED .4 oz CASCADE 10:30

~~START~~ BOILED ADDED 6# NB GOLD LME 10:50

0 MIN REBOILED ADDED .6 oz CASCADE 11:00

45 MIN ADDED WHIRLFLOE; YEAST NUTRIEN .6 oz CENTENIAL 11:45

60 MIN OFF ADDED .5 oz AHTENUM 12:00

COOLED, ADDED H₂O, AERATED

ADDED US 05 YEAST @ 76°