

## **Robust Porter by Tim Chancellor**

### Information

Yield: Any amount

Original Gravity: 1.058

Final Gravity: 1.016

Alcohol/vol.: ~5.5%

Bitterness: 45 IBU

Yeast: 1. Wyeast 1056 – Chico

2. WLP 001 – California Ale

3. Nottingham

Maturation: 8-12 Weeks

### Ingredients

7-8% Chocolate Munton's

2% Black Patent

8% Munich

8% Aromatic

2% CaraPils

~72% (Remainder) British Pale Malt (Munton's)

### Hops

Perle – 45 minutes for Bittering

Cascade – 20 minutes

Cascade – 10 minutes

### Notes

I sometimes use English hops for flavor additions and sometimes use Hallertau.