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BLACK BEARD ROBUST PORTER

OG: 1.059 **Color:** 37 SRM
FG: 1.014 **ABV:** 6%
IBU: 37.9

| Extract | Weight | Percent |
|------------|--------|---------|
| Pilsen LME | 6 lbs | 58.5 |
| Amber DME | 2 lb | 19.5 |

| Steeping Grains | Weight | Percent |
|-------------------|--------|---------|
| Crystal 40 °L | 1 lb | 9.8 |
| Chocolate Malt | 12 oz | 7.3 |
| Black Patent Malt | 8 oz | 4.9 |

| Hops | Weight | IBU |
|-----------------|--------|------|
| Target, 60 min | 1 oz | 35.7 |
| Golding, 15 min | 0.5 oz | 2.2 |
| Golding, 0 min | 0.5 oz | 0 |

Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

Additional Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 20A - American Porter

A substantial, malty dark ale with a complex and flavorful roasty character. Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid. Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; this may seem to have an "American" or "English" character.

Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

| Vital Statistics: | OG: 1.050 – 1.070 | FG: 1.012 – 1.018 |
|-------------------|-------------------|-------------------|
| IBUs: 25 – 50 | SRM: 22 – 40 | ABV: 4.8 – 6.5% |

Commercial Examples: Great Lakes Edmund Fitzgerald Porter, Meantime London Porter, Anchor Porter, Smuttynose Robust Porter, Sierra Nevada Porter, Deschutes Black Butte Porter, Boulevard Bully! Porter, Rogue Mocha Porter, Avery New World Porter, Bell's Porter, Great Divide Saint Bridget's Porter

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
9 Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 153°F for 1 hour.

Reduce bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
