



Ship of Fools

AMERICAN ROBUST PORTER

Original Gravity: 1.052 Final Gravity: 1.012 ABV: 5.3%
Bitterness: 30 IBUs SRM: 25 (ruby brown)

An American interpretation of the English style, robust porters are stronger, hoppier and roastier than traditional versions. Ours is a substantial, malty dark ale with a complex flavors of biscuit, chocolate & raisin complemented by the citrus-like fruitiness of Cascade hops.

Grains & Extracts

Specialty Grains

6 oz Crystal 120
6 oz Chocolate
4oz CaraFoam
8oz Special B

steep specialty grains 20-30 mins @ 155°

Extract Brewing

3# Briess Dark DME Boil 60 mins
3.3# Briess Golden LME Boil 15 mins

All Grain Brewing

8# Rahr 2-Row Malt

*medium body: mash at 152° for 60-75 min
water: add 1 teaspoons Gypsum*

Hops

.5 oz	Nugget	Boil 30 min
1 oz	Cascade	Boil 10 min
1 oz	Cascade	Boil 0 min

Yeast

Dry:
Safale US-05
Cellar Science Cali001 (substitute)

Liquid:
Whitelabs WLP001 California Ale

Misc

5 oz	Priming Sugar	Bottling
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Ship of Fools Porter ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

6 oz C-120, 6 oz Chocolate, 4 oz CaraFoam, 8 oz Special B

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

3 # Traditional Dark DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**.5 oz Nugget @ 30 min, 3.3# Golden LME @ 20 min,
1 oz Cascade @ 10 min, 1 oz Cascade @ 0 min**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP001 California Ale or Safale us-05 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!