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Robust Porter

5 gallons

- 3.3 lbs Unhopped Dark Malt Syrup
 - 3 Lbs Light dry malt powder
 - 3/4 lb Chocolate Malt
 - 1/2 lb 60L Caramunich Malt
 - 1/2 lb 60L Crystal Malt
 - 1/4 lb Roasted Barley
 - 1 oz. Nugget Hops (boil 60 min)
 - 1/2 oz. Cascade Hops (boil last 15 min)
 - 1/2 tsp Irish Moss (boil 60 min)
 - 3/4 cup corn sugar for bottling
- White Labs British Ale Yeast

original gravity 1.059

final gravity 1.018

alcohol content 5.5%

IBU's = 50

Steep crushed malted grain in 2 gallons of 150° water (tap water is about 130°) for 30 minutes. Don't fret the temp too much, relax. Remove the grain from the hot water with a strainer, then bring water to a boil. When boiling starts, remove pot from burner and add 1 cup malt syrup. Return to a boil, then add boiling hops and Irish Moss and boil for 60 minutes. Add second addition of hops for last 15 minutes of the boil. At the end of the boil turn the heat off, add the remainder of malt syrup and dry malt extract and stir to mix, waiting 10 minutes to sanitize. Fill your sanitized carboy with 2 gallons of cold water. Strain the hot wort into the carboy and top off to the 5 gallon mark. Add yeast when beer is less than 78°, and ferment and bottle as usual.