

Robust Porter: Black Widow Porter

Brewing Classic Styles - Zainasheff and Palmer

OG:	1.064	15.7 °P
FG:	1.015	3.8 °P
ADF:	76%	
IBU:	37	
Color:	35 SRM	69 EBC
Alcohol:	6.50% ABV	5.10% ABW
Boil	60 minutes	
Pre-Boil Volume	7 gallons	26.5 L
Pre-Boil Gravity	1.055	13.5 °P

Extract

Light LME (2.2 °L)	8.6 lbs
Munich LME (9 °L)	1 lbs

Steeping Grains

Crystal (40 °L)	1 lbs
Chocolate Malt (350 °L)	0.75 lbs
Black Patent Malt (huskless) (525 °L)	0.5 lbs

Hops

Kent Goldings 5% AA, 60 min.	1.75 oz
Fuggles 5% AA, 15 min.	0.75 oz
Kent Goldings 5% AA, 0 min.	0.75 oz

Yeast

Fermentis Safale US-05 or TBD
Ferment at 67° F

All-Grain

Replace the LME with the following:

American 2-Row	11.75 lbs
Munich Malt	1.5 lbs

Mash 153° F (67 °C)

Scaled to
60 Gallons

103.2 **lbs**
12 **lbs**

12 **lbs**
9 **lbs**
6 **lbs**

21 **oz**
9 **oz**
9 **oz**

141 **lbs**
18 **lbs**