

Spiced Clementine Robust Oatmeal Porter

Recipe Spiced Clementine Robust Oatmeal Porter **Style** Robust Porter
Brewer **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.060 OG **Estimated FG** 1.015 FG
Recipe Bitterness 28 IBU **Alcohol by Volume** 5.8%
Recipe Color 16° SRM **Alcohol by Weight** 4.6%

Ingredients

| Quantity | Grain | Type | Use |
|----------|-------------------------|-------|---------|
| 6.60 lb | Amber malt extract | Other | extract |
| 0.25 lb | American chocolate malt | Other | mashed |
| 0.25 lb | Black Patent | Other | other |
| 0.50 lb | Crystal 80L | Other | mashed |
| 1.00 lb | Flaked oats | Other | mashed |

| Quantity | Hop | Type | Time |
|----------|------------|--------|------------|
| 0.50 oz | Centennial | Pellet | 5 minutes |
| 0.50 oz | Cluster | Pellet | 15 minutes |
| 0.50 oz | Fuggles | Pellet | 5 minutes |
| 0.50 oz | Fuggles | Pellet | 15 minutes |
| 1.00 oz | Willamette | Pellet | 55 minutes |

| Quantity | Misc | Notes |
|-----------|--------------------|----------------------------------------------------------------|
| 1.00 unit | Ale yeast | Other smack pack |
| 1.00 unit | Corriander Seed | Other .84 ounces |
| 1.00 unit | Generic | Other oatmeal, 18 ounces |
| 1.00 unit | Generic | Other |
| 1.00 unit | Orange Peel, Sweet | Other flavoring, actually, it was the peel of four clementines |

Recipe Notes

Sunday, December 9. Added the clementine peel at 30 minutes. Added the coriander at 60, and let it soak in for about 5 minutes. Poured the whole mess into the primary, added the yeast, and secured the air lock.

Batch Notes

Bubble bubble. I'll strain out the clementine and the coriander on thursday when going to the secondary, and it looks like it's gonna sit in secondary until after the new year, when we get back. Final Notes -- Overall, a bit disappointing. Use bitter orange, as the clementine was too sweet. Something wrong with the carbonation, as it never bubbled very well. Left it in the secondary for almost a month, which might have contributed.