

Mike's Porter

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Date: 1/1/11
Category: 12 – Porter
Subcategory: C – Baltic Porter



Kettle Volume: 3 gal (S.G.: 1.105)	Efficiency: 75.0%
Boil Duration: 1 hr	Attenuation: 75.0%
Evaporation: 0.5 gal	Evap/Hour: .5 gal
Water Volume Added: 2.85 gal	
Final Volume: 5.25 gal (S.G.: 1.060)	

Ingredients:

7.0 lb Amber Liquid
1.0 lb Dry Light Extract
.5 lb Black Malt
.5 lb Crystal Malt 60°L
.5 lb Chocolate Malt
1 oz Fuggle (4.0%) – added during boil, boiled 60 min
.5 oz Willamette (7.6%) – added during boil, boiled 40 min
.5 oz Willamette (7.6%) – added during boil, boiled 10 min
1 oz Willamette (7.6%) – added during boil, boiled 5.0 min
10 tbspc Cocoa Powder – added during boil, boiled 30 min
1.0 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline
Original Gravity: 1.060	1.060 – 1.090
Terminal Gravity: 1.015	1.016 – 1.024
Color: 28.44 °SRM	17.0 – 30.0
Alcohol: 5.92%	5.5% – 9.5%
Bitterness: 36.1	20.0 – 40.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 14.75 °P	14.75 °P	Alcohol: 16.69 g	115.14 kcal
Attenuation: 75.0%	60.0%	Carbs: 20.9 g	79.43 kcal
Terminal Extract: 3.83 °P	5.9 °P	Protein: 1.46 g	5.85 kcal
% Alcohol: 5.92% ABV	4.63% ABW		Total: 200.42 kcal

Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 62.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 4.02 g/L	Pressure: 14.89 PSI
Priming Agent Mass: 123.45 g	Volumes CO2: 2.5
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Notes:

First run was at 1.062 OG.

Couldn't get the wort cooled off fast enough, took about 4 to 5 hours to cool off.

Fermentation took off in less than 24 hours.