

# Mike's Porter

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Category: 12 – Porter  
Subcategory: C – Baltic Porter



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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)	

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## 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 tbs 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

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## 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.