

# Black Butte Porter-ish



Category: 12 - Porter  
Subcategory: B - Robust Porter


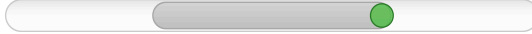

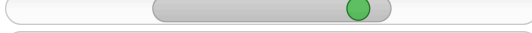
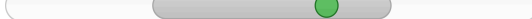
Author:

Kettle Volume: 12.21 gal @ 212 °F (1.060)      Efficiency: 82.0%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11.0 gal @ 68 °F (1.064)

## Ingredients:

18.75 lb (74.8%) Premium 2-Row Malt; Great Western - added during mash  
2.29 lb (9.1%) White Wheat Malt; Briess - added during mash  
1.28 lb (5.1%) Caramel Malt 80L; Briess - added during mash  
1.83 lb (7.3%) Chocolate Malt; Briess - added during mash  
0.91 lb (3.6%) Cara-Pils® Malt; Briess - added during mash  
1.0 oz (14.3%) Galena (13.0%) - added during boil, boiled 60 m  
2.0 oz (28.6%) Cascade (5.5%) - added during boil, boiled 30 m  
2.0 oz (28.6%) Mosaic; Hop Union (12.2%) - added during boil, boiled 5 m  
2.0 oz (28.6%) Mosaic; Hop Union (12.2%) - added during boil  
2 ea White Labs WLP041 Pacific Ale

## Style:

Recipe	Guideline	
Original Gravity: 1.064	1.048 - 1.065	
Terminal Gravity: 1.016	1.012 - 1.016	
Color: 24.08 SRM	22.0 - 35.0	
Alcohol: 6.34%	4.8% - 6.5%	
Bitterness: 43.9	25.0 - 50.0	

## Analysis:

Efficiency: 82.0%  
Kettle Gravity: 1.060  
Original Gravity: 1.064

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.9%	Alcohol: 17.87 g	123.3 kcal
Terminal Extract: 1.016	1.025	Carbs: 22.38 g	85.06 kcal
		Protein: 1.57 g	6.27 kcal
% Alcohol: 6.34% ABV	4.96% ABW		Total: 214.63 kcal