

Porter? Porter.



Category: 20 - American Porter and Stout
Subcategory: A - American Porter

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Kettle Volume: 7.0 gal @ 212 °F (1.051) Efficiency: 62%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: .75 gal
Water Volume Added: 0.0 gal
Final Volume: 6 gal @ 68 °F (1.057)

Ingredients:

7 lb (41.9%) Premium 2-Row Malt; Great Western - added during mash
8 lb (47.9%) American Munich - added during mash
.5 lb (3.0%) Caramel Malt 60L; Briess - added during mash
.5 lb (3.0%) Belgian Special B - added during mash
6 oz (2.2%) German Carafa II - added during mash
.25 lb (1.5%) American Chocolate Malt - added during mash
1.5 oz (0.6%) Mild Peat Malt; Gladfield - added during mash
2 oz (40.0%) Loral™ American Noble (3.1%) - added during boil, boiled 60 m
2 oz (40.0%) Loral™ American Noble (3.1%) - added during boil, boiled 30 m
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m
.5 tsp Irish Moss - added during boil, boiled 5 m
1 oz (20.0%) Loral™ (11.0%) - steeped after boil
0.0 ea Omega Yeast Labs OYL-057 HotHead™ Ale

Style:

Recipe	Guideline	
Original Gravity: 1.057	1.050 - 1.070	
Terminal Gravity: 1.014	1.012 - 1.018	
Color: 25.16 SRM	22.0 - 40.0	
Alcohol: 5.65%	4.8% - 6.5%	
Bitterness: 33.3	25.0 - 50.0	

Analysis:

Efficiency: 62%
Kettle Gravity: 1.051
Original Gravity: 1.057

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 15.92 g	109.85 kcal
Terminal Extract: 1.014	1.022	Carbs: 19.94 g	75.78 kcal
		Protein: 1.4 g	5.58 kcal
% Alcohol: 5.65% ABV	4.42% ABW		Total: 191.22 kcal

Summary:

Total	12.0 fl oz
Fermentables: 16.72 lb	0.26 lb
Grist: 16.72 lb	0.26 lb
Water: 0.0 gal	0.0 gal
Hops: 5.0 oz	0.08 oz
Alpha Acid: 0.234 oz	0.004 oz
Iso-Alpha Acid: 0.027 oz	0.0 oz
Cost: 32.58 USD	0.51 USD