

Tropical Porter



Category: 12 - Porter
Subcategory: B - Robust Porter

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Kettle Volume: 6.73 gal @ 212 °F (1.045) Efficiency: 67.0%
Boil Duration: 1 h Attenuation: 72.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.053)

Ingredients:

10.5 lb (85.7%) Golden Promise Pale - added during mash
1.25 lb (10.2%) Chocolate Malt; Breiss - added during mash
.5 lb (4.1%) Brown Malt; Thomas Fawcett - added during mash
.33333 oz (8.4%) Citra™ (12.0%) - added during boil, boiled 60 m
.333333 oz (8.4%) Citra™ (12.0%) - added during boil, boiled 20 m
.5 oz (12.6%) Citra™ (12.0%) - added during boil, boiled 15 m
2.8 oz (70.6%) Citra™ (12.0%) - added after boil, steeped 10 m
1.0 tsp Irish Moss - added during boil, boiled 15 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 15 m
3 fl oz Toasted Coconut Extract - added during storage
1 ea WYeast 1335 British Ale II™

Style:

Recipe	Guideline	
Original Gravity: 1.053	1.048 - 1.065	
Terminal Gravity: 1.015	1.012 - 1.016	
Color: 26.26 SRM	22.0 - 35.0	
Alcohol: 4.98%	4.8% - 6.5%	
Bitterness: 31.0	25.0 - 50.0	

Analysis:

Efficiency: 67.0%
Kettle Gravity: 1.045
Original Gravity: 1.053

Apparent	Real	Weight	Calories
Attenuation: 72.0%	57.7%	Alcohol: 14.03 g	96.79 kcal
Terminal Extract: 1.015	1.022	Carbs: 19.49 g	74.05 kcal
		Protein: 1.36 g	5.46 kcal
% Alcohol: 4.98% ABV	3.9% ABW		Total: 176.3 kcal