

Robust Porter AG (Dry)

American Porter (20 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 17 Aug 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.57 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	83.0 %
12.0 oz	Black Malt - 6-Row (Briess) (500.0 SRM)	Grain	2	5.7 %
12.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	5.7 %
12.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4	5.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.39 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.18gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Nugget [10.00 %] - Boil 60.0 min	Hop	5	34.3 IBUs
1.00 oz	Willamette [5.50 %] - Boil 15.0 min	Hop	6	9.4 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.062 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 17 Aug 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 24 Aug 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 31 Aug 2012 - Carbonation: Bottle with 4.46 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Sep 2012 - Drink and enjoy!

Notes