

# American Porter - Wedding

American Porter (20 A)

**Type:** All Grain  
**Batch Size:** 13.50 gal  
**Boil Size:** 16.40 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 15.10 gal  
**Final Bottling Vol:** 13.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 11/02/18  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Morebeer Tippy (10 gal batch)  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 85.9 %  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
24.00 gal	Reverse Osmosis	Water	1	-	-
12.00 g	Calcium Chloride (Mash)	Water Agent	2	-	-
4.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
4.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-
19 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	5	75.2 %	1.48 gal
2 lbs	Caramel/Crystal Malt - 75 (Bairds) (75.0 SRM)	Grain	6	7.9 %	0.16 gal
2 lbs	Viking Chocolate Light Malt (203.0 SRM)	Grain	7	7.9 %	0.16 gal
1 lbs 8.0 oz	Special Roast (Briess) (50.0 SRM)	Grain	8	5.9 %	0.12 gal
12.0 oz	Viking Black Malt (710.7 SRM)	Grain	9	3.0 %	0.06 gal
1.00 oz	Bravo [14.90 %] - Boil 60.0 min	Hop	10	19.9 IBUs	-
2.00 oz	Bravo [14.90 %] - Boil 10.0 min	Hop	11	14.4 IBUs	-
1.0 pkg	Dry English Ale (White Labs #WLP007) [35.49 ml]	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.054 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 5.7 %  
**Bitterness:** 34.3 IBUs  
**Est Color:** 30.8 SRM

**Measured Original Gravity:** 1.055 SG  
**Measured Final Gravity:** 1.014 SG  
**Actual Alcohol by Vol:** 5.4 %  
**Calories:** 184.3 kcal/12oz

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 37.19 qt of water at 162.6 F	150.0 F	60 min

**Sparge:** Fly sparge with 10.64 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Fermentation Readings

Fermentation   8 days

Date	Tempera...	Gravity	
11/02/18 17:18:50	67.0 F	1.055 SG	0.7
11/03/18 10:29:38	67.0 F	1.040 SG	1.4
11/04/18 07:21:13	67.0 F	1.028 SG	2.3
11/04/18 14:34:21	69.0 F	-	2.6
11/05/18 07:34:52	69.0 F	1.020 SG	3.4
11/05/18 16:20:37	70.0 F	1.018 SG	3.7
11/06/18 07:53:19	70.0 F	1.016 SG	4.4
11/07/18 08:08:52	70.0 F	1.015 SG	5.4
11/10/18 08:41:24	70.0 F	1.014 SG	8.4

