

## Essential Porter - 6.4%

### American Porter

Author: Broken Rules Brewing

Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.49  
 Color : 37 SRM  
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.064  
 Original Gravity : 1.073  
 Final Gravity : 1.024

### Fermentables (31 lb 8 oz)

10 lb - Pale Malt, 2-Row 1.9 °L (31.8%)  
 5 lb - American Honey Malt 25 °L (15.9%)  
 5 lb - Caramel Malt 120L 120 °L (15.9%)  
 5 lb - Vienna Malt 3.1 °L (15.9%)  
 2 lb - Milk Sugar (Lactose) 0 °L (6.4%)  
 2 lb - Oats, Flaked 1.6 °L (6.4%)  
 1 lb - Carapils 1.7 °L (3.2%)  
 1 lb - Chocolate Wheat 400 °L (3.2%)  
 8 oz - Roasted Barley 300 °L (1.6%)

### Hops (4 oz)

60 min - 2 oz - Northern Brewer - 8.5% (23 IBU)  
 40 min - 2 oz - Cascade - 5.5% (13 IBU)

### Miscellaneous

Mash - 2 tbsp - PH 5.2 Stabilizer  
 Sparge - 2 tbsp - PH 5.2 Stabilizer  
 15 min - Boil - 2 items - Whirlfloc  
 Bottling - 6 oz - Pecan Extract  
 ^ 3 oz per fermenter in secondary  
 Bottling - 10 oz - Peanut butter extract  
 ^ 5 oz per fermenter in secondary

### Yeast

4 pkg - Fermentis SafAle English Ale S-04

### Blichmann

Batch Size : 12 gal  
 Boil Size : 13.57 gal  
 Post-Boil Vol : 12.78 gal

Mash Water : 10.54 gal  
 Sparge Water : 5.56 gal  
 Boil Time : 60 min  
 HLT Water : 6.56 gal  
 Total Water : 17.11 gal

Brewhouse Efficiency: 76.3%  
 Mash Efficiency: 78%

### Mash Profile

High fermentability  
 154 °F - 60 min - Temperature

### Fermentation Profile

Ale  
 68 °F - 7 days - Primary  
 68 °F - 7 days - Secondary

### Water Profile

Default (Style - Robust Porter)  
 Ca 62 Mg 11 Na 6 Cl 52 SO 100

SO/Cl ratio: 1.9  
 Mash pH: 5.03

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



37 SRM