

#76: New Dog Porter (Brown Porter)

CHRIS SWINGLEY (22-MAR-2008 - 23-MAR-2008)

Named for Koidern.

Recipe (for 4.2 gallons final volume)

9 pounds	(77%)	Crisp Maris Otter Pale Malt
1 pound	(8%)	Breiss Carmel Malt (80L)
1 pound	(8%)	Breiss Carmel Malt (40L)
8 ounces	(4%)	Breiss Black Barley Malt
4 ounces	(2%)	Breiss Chocolate Malt
1 ounce		U.S. Fuggle whole hops, 4.6% AA (first wort hop)
1 ounce		U.S. Willamette whole hops, 4.3% AA (90 minutes)
1 ounce		U.S. Fuggle whole hops, 4.6% AA (5 minutes)
1 ounce		U.S. Willamette whole hops, 4.3% AA (5 minutes)

Wyeast 1056 American Ale, pitched at 68°F

Starter: No starter, pitched directly from XL pack (100 billion cells, supposedly)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 37 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation

Mash

- 17¾ quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 154°F (Held 3,5 hours). Temperature range 157°F - 151°F.

Sparge

- 6 quarts water @ 210°F, drain
- 14 quarts water @ 168°F, drain

Boil

- Boiled 7½ gallons for 105 minutes to yield 4.7 gallons wort
- Wort prepared Saturday afternoon, boiled the next day (first wort hops remained in the wort overnight)

Fermentation

- Primary: bucket, 7 days, 66°F. Half a gallon of warm water added to bring up fermentation volume to 5 gallons, temperature to 68°F. Temperature range 64-68°F
- Secondary: keg, 14 days, 60°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- Ready to drink on 10-May-2008

Properties

Starting Gravity: 1.066	Final Gravity: 1.018
Original Extract: 16.1°Plato	Apparent Extract: 4.6°Plato
	Real Extract: 6.8°Plato
Alcohol: 6.3% by volume	Alcohol: 4.9% by weight
Apparent Attenuation: 71.6%	Mash Efficiency: 81%
Bitterness: 30 IBU	Color: 26°SRM
BU:SG: 0.45	BV: 0.90