

CDA

Robust Porter (12 B)

Type: All Grain
Batch Size: 12.00 gal
Boil Size: 13.48 gal
Boil Time: 60 min
End of Boil Vol: 12.48 gal
Final Bottling Vol: 11.00 gal
Fermentation: Ale, Single Stage

Date: 05 Sep 2017
Brewer: Aedo
Asst Brewer:
Equipment: electricpi
Efficiency: 89.00 %
Est Mash Efficiency: 89.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
17 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	72.3 %
1 lbs 8.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	2	6.4 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	6.4 %
1 lbs 8.0 oz	Chocolate Malt (350.0 SRM)	Grain	4	6.4 %
1 lbs	Munich Malt - 10L (10.0 SRM)	Grain	5	4.3 %
1 lbs	Roasted Barley (300.0 SRM)	Grain	6	4.3 %
2.00 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	7	39.8 IBUs
2.00 oz	Amarillo Gold [8.50 %] - Boil 15.0 min	Hop	8	12.9 IBUs
3.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-
4.00 oz	Cascade [5.50 %] - Dry Hop 5.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 52.7 IBUs
Est Color: 44.2 SRM

Measured Original Gravity: 1.059 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.4 %
Calories: 196.2 kcal/12oz

Mash Profile

Mash Name: HERMS 151
Sparge Water: 9.71 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 23 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.34 gal of water at 162.5 F	151.0 F	60 min

Sparge: Fly sparge with 9.71 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).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes