

Greg's Smoked Porter v.3 - Robust Porter (12B)

Brewer

Date

Batch Size	5.500 gal	Boil Size	6.750 gal
Boil Time	1.000 hr	Efficiency	75%
OG	1.060 sg	FG	1.020 sg
ABV	5.4%	IBU	38.8 (Tinseth)
Color	37.2 srm (Morey)	Estimated calories (per 12 oz)	202

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Rahr - 2 Row Malt	Grain	10.000 lb	Yes	No	80%	2.0 srm
Briess - Smoked Malt	Grain	2.000 lb	Yes	No	80%	5.0 srm
Briess - 2 Row Chocolate Malt	Grain	13.500 oz	Yes	No	60%	350.0 srm
Black Barley (Roast Barley)	Grain	8.000 oz	Yes	No	55%	500.0 srm
British Crystal 50/60	Grain	8.000 oz	Yes	No	77%	0.0 srm
Carafa II	Grain	3.000 oz	Yes	No	70%	412.0 srm

Total grain: 14.031 lb

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Magnum	13.5%	0.500 oz	Boil	1.000 hr	Pellet	19.5
Crystal	4.5%	1.000 oz	Boil	40.000 min	Pellet	11.4
Crystal	4.5%	1.000 oz	Boil	20.000 min	Pellet	7.9

Misc

Name	Type	Use	Amount	Time
Gelatin	Fining	Secondary	0.250 oz	0.000 s

Yeast

Name	Type	Form	Amount	Stage
WLP002 - English Ale Yeast	Ale	Liquid	2.37 tbsp	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	5.262 gal	167.901 F	152.000 F	1 hr
Final Batch Sparge	Infusion	3.313 gal	191.253 F	165.200 F	15 min