

#58: New Dog Porter (Robust Porter)

CHRIS SWINGLEY (28-MAY-2006)

Named for our new dog Koidern.

Recipe (for 5 gallons final volume)

11 pounds	(83%)	Crisp Maris Otter Pale Malt
1½ pounds	(11%)	Briess Caramel Malt 80L
10 ounces	(5%)	Chocolate Malt
2 ounces	(1%)	Black Patent Malt
1 ounce		U.S. Goldings whole hops, 5.0% AA (first wort hop)
1 ounce		Chinook whole hops, 12.1% AA (60 minutes)
1 ounce		Northern Brewer whole hops, 7.0% AA (30 minutes)

White Labs WLP023 Burton Ale Yeast, pitched at 66°F

Starter: ¾ quart starter (vial → 3 quarts + 1 pint after stirring, cooling, decanting).

Aeration: Drill aerator for two minutes after pitching

Water

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

Mash

- 20 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 155°F (Held 90 minutes). 153°F at the end of the mash

Sparge

- 8½ quarts water @ 210°F, drain
- 10½ quarts water @ 168°F, drain

Boil

- Boiled 7½ gallons for 75 minutes to yield 5½ gallons wort
- Water heater burst, didn't start the boil until the next morning (29-May).
- Didn't boil as vigorously as usual, resulting in more than 5 gallons and a lower yield.

Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: keg, 7 days, 66°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 6 weeks
- Ready to drink on 23-Jul-2006

Properties

Starting Gravity: 1.056	Final Gravity: 1.020
Original Extract: 14.7°Plato	Apparent Extract: 5.1°Plato
	Real Extract: 6.9°Plato
Alcohol: 5.3% by volume	Alcohol: 4.1% by weight
Apparent Attenuation: 65.6%	Mash Efficiency: 65%
Bitterness: 50 IBU	Color: 29°SRM
BU:SG: 0.89	BV: 1.48