

# Mocha Porter

Spice, Herb, or Vegetable Beer

**Type:** All Grain

**Date:** 5/24/2010

**Batch Size:** 10.00 gal

**Brewer:** Alex Cando

**Boil Size:** 12.27 gal

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** Brew Pot (7.5 gal) and Cooler (48 qt)

**Taste Rating(out of 50):** 35.0

**Brewhouse Efficiency:** 70.00

**Taste Notes:**

## Ingredients

Amount	Item	Type	% or IBU
17.00 lb	Pale Malt, Maris Otter (Thomas Fawcett) (3.0 SRM)	Grain	70.83 %
2.00 lb	Oats, Flaked (1.0 SRM)	Grain	8.33 %
1.00 lb	Amber Malt (22.0 SRM)	Grain	4.17 %
1.00 lb	Biscuit Malt (23.0 SRM)	Grain	4.17 %
1.00 lb	Black (Patent) Malt (500.0 SRM)	Grain	4.17 %
1.00 lb	Crystal II (Thomas Fawcett) (65.0 SRM)	Grain	4.17 %
1.00 lb	Roasted Barley (Thomas Fawcett) (609.0 SRM)	Grain	4.17 %
2.00 oz	Northern Brewer [10.40 %] (60 min)	Hops	45.9 IBU
1.00 oz	Northern Brewer [10.40 %] (30 min)	Hops	11.7 IBU
1.00 oz	Northern Brewer [10.40 %] (15 min)	Hops	6.1 IBU
2.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
2.00 tsp	Yeast Nutrient (Boil 15.0 min)	Misc	
3.00 oz	Baker's Bittersweet Chocolate (Boil 0.0 min)	Misc	
3.00 oz	Cacao Unsweet Chocolate Nibs (Boil 0.0 min)	Misc	
28.00 oz	Coffee - Cold Extract Kona Blend (Primary 7.0 days)	Misc	
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1.062 SG

**Measured Original Gravity:** 1.010 SG

**Est Final Gravity:** 1.015 SG

**Measured Final Gravity:** 1.005 SG

**Estimated Alcohol by Vol:** 6.14 %

**Actual Alcohol by Vol:** 0.65 %

**Bitterness:** 63.7 IBU

**Calories:** 43 cal/pint

**Est Color:** 41.4 SRM

**Color:**



## Mash Profile

**Mash Name:** My Mash

**Total Grain Weight:** 24.00 lb

**Sparge Water:** 15.40 gal

**Grain Temperature:** 72.0 F

**Sparge Temperature:** 168.0 F      **TunTemperature:** 72.0 F  
**Adjust Temp for Equipment:**      **Mash PH:** 5.4 PH  
FALSE

ERROR - All Grain/Partial Mash recipe contains no mash steps

**Mash Notes:**

### Carbonation and Storage

**Carbonation Type:** Corn Sugar      **Volumes of CO2:** 2.4  
**Pressure/Weight:** 7.6 oz      **Carbonation Used:** -  
**Keg/Bottling Temperature:** 60.0 F      **Age for:** 28.0 days  
**Storage Temperature:** 52.0 F

### Notes

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