

Black Butte Porter Clone

Robust Porter

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.77 gal

Boil Time: 90 min

Taste Rating(out of 50): 30.0

Taste Notes:

Date: 11/26/2014

Brewer: Deschutes Brewery

Asst Brewer:

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8.33 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	79.48 %
0.89 lb	Wheat Malt, Bel (2.0 SRM)	Grain	8.49 %
0.46 lb	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	4.39 %
0.40 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	3.82 %
0.40 lb	Chocolate Malt (350.0 SRM)	Grain	3.82 %
0.50 oz	Bravo [15.50 %] (90 min)	Hops	29.1 IBU
0.25 oz	Cascade [5.50 %] (30 min)	Hops	3.7 IBU
0.25 oz	Tettnang [4.50 %] (5 min)	Hops	0.8 IBU
1 Pkgs	European Ale Yeast (Wyeast Labs #1338)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.056 SG

Measured Original Gravity: 1.046 SG

Est Final Gravity: 1.017 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.16 %

Actual Alcohol by Vol: 4.69 %

Bitterness: 33.6 IBU

Calories: 202 cal/pint

Est Color: 18.5 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Total Grain Weight: 10.48 lb

Sparge Water: 5.00 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 13.10 qt of water at 167.2 F	152.0 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: Kegged
(Forced CO2)

Volumes of CO2: 2.3

Pressure/Weight: 12.5 PSI

Carbonation Used: Keg

Keg/Bottling Temperature: 45.0 F

Age for: 30.0 days

Storage Temperature: 65.0 F

Notes

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