

Eddie Fitz Porter

Robust Porter

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.41 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:


Date: 9/6/2013
Brewer: Don Frederick
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
11.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	85.87 %
0.75 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5.85 %
0.56 lb	Roasted Barley (300.0 SRM)	Grain	4.37 %
0.50 lb	Chocolate Malt (350.0 SRM)	Grain	3.90 %
0.75 oz	Northern Brewer [10.60 %] (60 min)	Hops	26.3 IBU
0.50 oz	Fuggles [5.30 %] (30 min)	Hops	6.7 IBU
0.50 oz	Cascade [5.50 %] (0 min)	Hops	-
0.50 tsp	Salt (Mash 60.0 min)	Misc	
1.00 tsp	Calcium Chloride (Mash 60.0 min)	Misc	
1.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
1.00 tsp	Yeast Nutrient (Boil 15.0 min)	Misc	
2.00 tsp	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
10.00 gal	R.O.Water	Water	
1 Pkgs	London Ale (Wyeast Labs #1028)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.31 %
Bitterness: 33.0 IBU
Est Color: 30.7 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:


Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 4.19 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12.81 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body, No Mash Out

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 16.01 qt of water at 165.9 F	154.0 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: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 3.8 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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