

Andrea Doria Mk2

Author: Sean Terrill
Date: 25/01/10
Category: 12 – Porter
Subcategory: B – Robust Porter



Kettle Volume: 6.98 gal (S.G.: 1.044)	Efficiency: 77.4%
Boil Duration: 1 hr	Attenuation: 74.6%
Evaporation: 1.25 gal	Evap/Hour: 1.25 gal
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal (S.G.: 1.055)	

Ingredients:

9.0 lb Standard 2-Row
1.0 lb Caramel Malt 40L
8.0 oz Pale Chocolate Malt
6.0 oz Black Malt
4.0 oz Chocolate Malt
2.0 oz Roasted Barley
20.0 g Magnum (13.4%) – added during boil, boiled 60 min
15.0 g Willamette (4.8%) – added during boil, boiled 15 min
1.0 ea WYeast 1028 London Ale

Water:

8.57 gal Lawrence, IN
5.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

Recipe	Guideline
Original Gravity: 1.055	1.048 – 1.065
Terminal Gravity: 1.014	1.012 – 1.016
Color: 26.64 °SRM	22.0 – 35.0
Alcohol: 5.4%	4.8% – 6.5%
Bitterness: 36.6	25.0 – 50.0



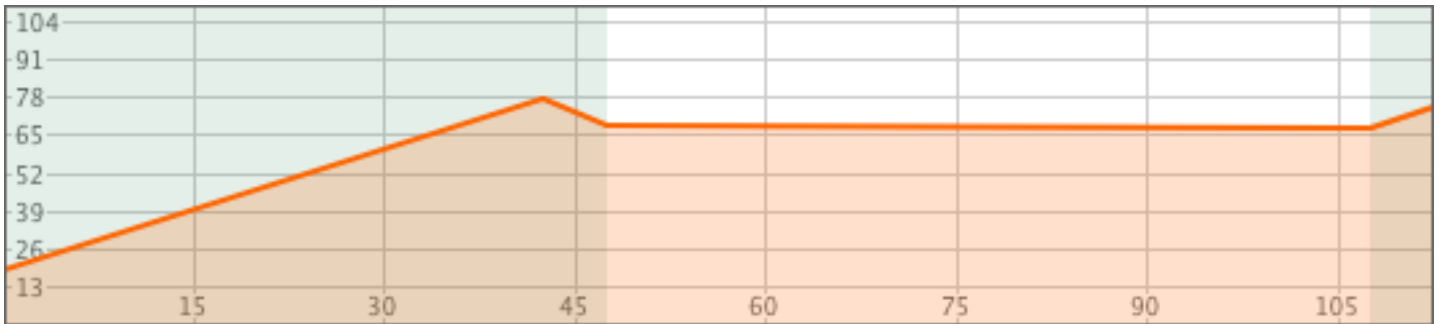
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 13.6 °P	13.6 °P	Alcohol: 20.3 g	140.08 kcal
Attenuation: 74.6%	59.8%	Carbs: 25.75 g	97.86 kcal
Terminal Extract: 3.57 °P	5.47 °P	Protein: 1.8 g	7.21 kcal
% Alcohol: 5.4% ABV	4.23% ABW		Total: 245.15 kcal

Schedule:

Ambient Air: 68 °F
Source Water: 60.0 °F
Elevation: 180 m

	Elapsed	Thickness	Final Temp	Available
47.5 min Mash In <i>Liquor: 5.25 gal</i> <i>Strike: 172.36 °F</i> <i>Target: 69.0 °C</i>	00:47:31	3.89 L/kg	69.0 °C	3.45 gal
60 min Rest <i>Rest: 60 min</i> <i>Final: 154.9 °F</i>	01:47:31	3.89 L/kg	68.3 °C	3.45 gal
5.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.32 gal</i> <i>Temperature: 200.0 °F</i> <i>Duration: 5.0 min</i> <i>Total Runoff: 6.86 gal</i>	01:52:31	0.0 L/kg	75.2 °C	0.0 gal



Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 72.0 °F	Beer Temp: 18 °C
Priming Agent Rate: 4.02 g/L	Pressure: 24.06 PSI
Priming Agent Mass: 120.98 g	Volumes CO2: 2.4
Volumes CO2: 2.4	

Volume Adjustments:

-.5 gal Trub

Notes:

CaCl added to boil (actually to fermenter, oops). Mash pH low at 5.0. I'll adjust with NaHCO3 next time, which will also elevate Na to approximate London water better. Pitched at 64°F and fermented at 64-66°F ambient. Peaked at 71°F after 32 hours; held at 68°F for remainder of fermentation (11 days total).