

63: Fire on the Side

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Category: 12 – Porter
Subcategory: B – Robust Porter



Kettle Volume: 6.81 gal (1.052) Efficiency: 74.57%
Boil Duration: 1.25 h Attenuation: 75.1%
Evaporation: 1.12 gal Evap./Hour: 0.9 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal (15.7 °P)

Ingredients:

- 10.0 lb (76.2%) Cargill Special Pale; Cargill Malt
- 1.0 lb (7.6%) Cargill Munich; Cargill Malt
- 1.0 lb (7.6%) Medium Crystal; Pauls Malt
- 8.0 oz (3.8%) Pale Chocolate Malt; Thomas Fawcett
- 6.0 oz (2.9%) Black Malt; Briess
- 4.0 oz (1.9%) Chocolate Malt; Thomas Fawcett
- 30.0 g (75.0%) Chinook (13.0%) – added during boil, boiled 60 m
- 10.0 g (25.0%) Willamette (4.7%) – added during boil, boiled 15 m
- 2.0 oz Chipotle Peppers – added dry to primary fermenter
- 0.0 L WYeast 1968 London ESB Ale

Water:

- 6.2 gal Silverton, CO
- 5.0 g Baking Soda ()
- 3.0 g Calcite (Calcium Carbonate)

Style:

Recipe	Guideline
Original Gravity: 15.7 °P	11.9 – 15.88
Terminal Gravity: 1.016	1.012 – 1.016
Color: 30.34 SRM	22.0 – 35.0
Alcohol: 6.34%	4.8% – 6.5%
Bitterness: 31.4	25.0 – 50.0



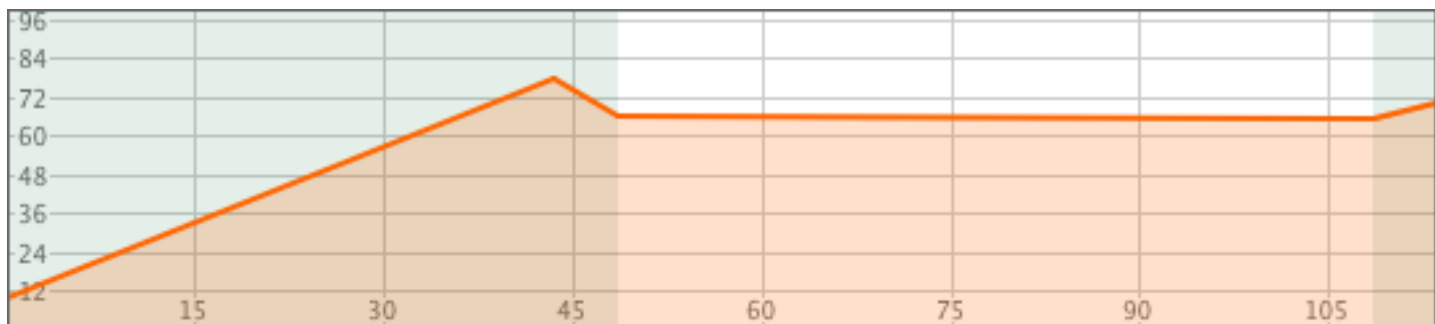
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	15.7 °P	15.7 °P	Alcohol: 23.82 g	164.33 kcal
Attenuation:	75.1%	59.9%	Carbs: 29.76 g	113.08 kcal
Terminal Extract:	4.08 °P	6.29 °P	Protein: 2.08 g	8.33 kcal
% Alcohol:	6.34% ABV	4.95% ABV		Total: 285.74 kcal

Schedule:

- Ambient Air: 10 °C
- Source Water: 8 °C
- Elevation: 9300 ft

	Elapsed	Thickness	Final Temp.	Available
48.5 m Mash In <i>Liquor: 4.75 gal</i> <i>Strike: 78.29 °C</i> <i>Target: 67.0 °C</i>	00:48:31	3.02 L/kg	67.0 °C	3.27 gal
60 m Rest <i>Rest: 60 m</i> <i>Final: 66.1 °C</i>	01:48:31	3.02 L/kg	66.1 °C	3.27 gal
5.0 m Batch Sparge <i>Sparge #1</i> <i>Volume: 3.37 gal</i> <i>Temperature: 85 °C</i> <i>Duration: 5.0 m</i> <i>Total Runoff: 6.73 gal</i>	01:53:31	0.0 L/kg	71.0 °C	0.0 gal



Carbonation:

Natural Conditioning
 Beer Temp: 72.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 120.98 g
 Volumes CO2: 2.4

Forced Carbonation
 Beer Temp: 18 °C
 Pressure: 24.06 PSI
 Volumes CO2: 2.4

Volume Adjustments:

-.5 gal Trub

Notes:

NaHCO3 in mash; CaCl2 in boil.

1R: 20.0°P; 2R: 9.5°P.

18 min whirlpool/chill to 20°C, 10 min cold stand. Aerated 15 min.

1/4 of slurry from #60 pitched at 18°C. Fermented at 18°C + 1°C/day to 22°C.

Peppers cut in half and steeped in vodka for 6 days, then added to fermenter on day 5. Cold crashed on day 10; racked to keg on day 12.