

# 62: Smoke in the Porter

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 Category: 12 – Porter  
 Subcategory: B – Robust Porter



Kettle Volume: 6.81 gal (1.051)      Efficiency: 74.98%  
 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 (15.5 °P)

## Ingredients:

- 6.0 lb (45.7%) Cargill Special Pale; Cargill Malt
- 4.0 lb (30.5%) Cherrywood Smoked Malt; Briess
- 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
- 0.0 L WYeast 1968 London ESB Ale

### Water:

- 8.1 gal Silverton, CO
- 5.0 g Baking Soda ()
- 3.0 g Calcium Chloride (Calcium Chloride (anhydrous))

## Style:

	Recipe	Guideline
Original Gravity:	15.5 °P	11.9 – 15.88
Terminal Gravity:	1.016	1.012 – 1.016
Color:	30.67 SRM	22.0 – 35.0
Alcohol:	6.25%	4.8% – 6.5%
Bitterness:	31.6	25.0 – 50.0



## Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	15.5 °P	15.5 °P	Alcohol: 23.49 g	162.08 kcal
Attenuation:	75.1%	60.0%	Carbs: 29.35 g	111.53 kcal
Terminal Extract:	4.02 °P	6.21 °P	Protein: 2.05 g	8.22 kcal
% Alcohol:	6.25% ABV	4.89% ABW		Total: 281.83 kcal

## Schedule:

- Ambient Air: 5 °C
- Source Water: 8 °C
- Elevation: 9300 ft

	Elapsed	Thickness	Final Temp.	Available
<b>48.8 m Mash In</b> <i>Liquor: 4.75 gal</i> <i>Strike: 78.68 °C</i> <i>Target: 67.0 °C</i>	00:48:46	3.02 L/kg	67.0 °C	3.27 gal
<b>60 m Rest</b> <i>Rest: 60 m</i> <i>Final: 66.0 °C</i>	01:48:46	3.02 L/kg	66.0 °C	3.27 gal
<b>10.0 m Batch Sparge</b> <i>Sparge #1</i> <i>Volume: 3.37 gal</i> <i>Temperature: 85 °C</i> <i>Duration: 10.0 m</i> <i>Total Runoff: 6.73 gal</i>	01:58:46	0.0 L/kg	70.5 °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 CO<sub>2</sub>: 2.4

**Forced Carbonation**  
 Beer Temp: 18 °C  
 Pressure: 24.06 PSI  
 Volumes CO<sub>2</sub>: 2.4

#### Volume Adjustments:

-.5 gal Trub

#### Notes:

NaHCO<sub>3</sub> in mash; CaCl<sub>2</sub> in boil. Mash pH 5.4.  
 1R: 18.8°P; 2R: 9.0°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.  
 Cold crashed on day 10; racked to keg on day 12.