

#64: New Dog Porter (Brown Porter)

CHRIS SWINGLEY (6-OCT-2006 – 7-OCT-2006)

Named for our newest dog Koidern. I made this as a robust porter a few months ago, but I wasn't happy with it, so I'm trying it again as a brown porter.

Recipe (for 5 gallons final volume)

7 pounds	(64%)	Crisp Maris Otter Pale Malt
2 pounds	(18%)	Briess Munich Malt (10L)
1 pound	(9%)	Briess Carmel Malt (80L)
8 ounces	(5%)	Briess Carmel Malt (60L)
8 ounces	(4%)	Briess Black Barley Malt
1 ounce		U.S. Goldings whole hops, 4% AA (first wort hop)
1 ounce		U.S. Willamette whole hops, 4.9% AA (90 minutes)
1 ounce		U.S. Goldings whole hops, 4% AA (5 minutes)
1 ounce		U.S. Willamette whole hops, 4.9% AA (5 minutes)

Wyeast Labs 1028 London Ale Yeast, pitched at 68°F

Starter: 3½ quarts 1.036 starter (vial → 3 quarts + 1 pint after stirring, cooling, decanting).

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 37 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation

Mash

- 16½ quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 155°F (Held 90 minutes)

Sparge

- 5½ quarts water @ 210°F, drain
- 15 quarts water @ 168°F, drain

Boil

- Boiled 7.7 gallons for 90 minutes to yield 5½ gallons wort
- Wort prepared after work on Friday, boiled the next morning (first wort hops remained in the wort overnight)

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 66–72°F
- Secondary: keg, 14 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 3 weeks
- Ready to drink on 18-Nov-2006

Properties

Starting Gravity: 1.051	Final Gravity: 1.014
Original Extract: 12.6°Plato	Apparent Extract: 3.6°Plato
	Real Extract: 5.3°Plato
Alcohol: 4.8% by volume	Alcohol: 3.8% by weight
Apparent Attenuation: 71.7%	Mash Efficiency: 73%
Bitterness: 30 IBU	Color: 26°SRM
BU:SG: 0.59	BV: 1.16

Tasting Notes