

Porter - 2/10/08

Started with recipe at (<http://beertools.com/html/recipe.php?view=7037>). Wine Works didn't have the Northern Brewer, Goldings or Fuggles that the recipe called for so I made due with what was available.

1 lbs Belgian Caramunich Malt (48L)

0.5 lbs Chocolate Malt (350L)

0.5 lbs Crystal Malt (40L)

Started steeping grains @ 170 degrees F

After 60 minutes of steeping. Removed and sparged grain sacks into separate pot. Accidentally put too much water into brewpot when sparging (didn't leave room for liquid extract). Had to remove 32 quarts of liquid.

Started brew with about 2.5 gallons of water in brewpot.

1 oz Perl Pellet Hops (6.4% AA) @ 60 minutes

0.5 oz Willamette Pellet Hops (5.8% AA) @ 60 minutes

6.6 lbs Liquid Dark Malt Extract @ 45 minutes

1 lbs Dry Amber Malt Extract @ 30 minutes

1 oz Willamette Pellet Hops @ 15 minutes

0.5 oz Willamette Pellet Hops @ 1 minute

Gave wort an ice bath in brewpot in sink. Didn't have much ice so it took 1.5 hours to cool to 70.

Siphoned cooled wort into ale pail to mix with another 2 gallons of water.

Original gravity: 1.062- (expected 1.061-)

Then siphoned from ale pale into carboy. The filter on the funnel quickly got clogged by the heavy sediment. We used a grain sack to filter from then on. Note: The fact that we measured the gravity prior to filtering probably threw off the gravity. Next time do all filtering before measuring.

Pitched liquid yeast (WYEAST 1084 Irish Ale).

Took about 6 hours total from cleaning to 1st fermentation.

2/19/08: Measured specific gravity of 1.026°

2/20/08: Measured specific gravity of 1.026°

2/24/08: Bottled! Added 5 oz of corn sugar to 1 cup boiling water. Measured specific gravity of 1.030°. Gravity was probably so high because I sampled after adding corn sugar. *Next time get sample before adding more fermentables.*

Assuming a final gravity of 1.026°. The final alcohol content should be approximately

$$\begin{aligned} \text{ABV} &= (1.062^\circ - 1.026^\circ) / 0.75 \\ &= 0.048^\circ \end{aligned}$$

The bottle filler and spigot were extremely useful. In the future an auto-siphon would be nice as well. Filled 42 bottles (sampled about 20 ounces after fermentation was complete).

3/01/08: Some of the bottles are overly carbonated and have tons of head, while other bottles have very little carbonation. Next time make sure the priming sugar is well mixed in with the beer just before bottling.

Beer turned out very tasty! It has a nice hop aroma but the flavor is a bit more hoppy than I am used to. Next time I might cut back on the hops and maybe even use more malt.