

# mel and bubba

American Porter (20 A)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 5.71 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.21 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 20 Feb 2017  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** My Equipment  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 72.0 %  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	80.0 %	0.78 gal
1 lbs 4.0 oz	Rice, Flaked (1.0 SRM)	Grain	2	10.0 %	0.10 gal
12.0 oz	Chocolate Malt (350.0 SRM)	Grain	3	6.0 %	0.06 gal
8.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	4	4.0 %	0.04 gal
2.25 oz	Fuggles [4.50 %] - Boil 60.0 min	Hop	5	36.6 IBUs	-
1.00 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	6	9.9 IBUs	-
1.0 pkg	British Ale (White Labs #WLP005) [35.49 ml]	Yeast	7	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.063 SG  
**Est Final Gravity:** 1.014 SG  
**Estimated Alcohol by Vol:** 6.5 %  
**Bitterness:** 55.7 IBUs  
**Est Color:** 36.7 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, Batch Sparge  
**Sparge Water:** 3.30 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.58  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 12 lbs 8.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.63 qt of water at 159.1 F	148.0 F	75 min

**Sparge:** Batch sparge with 3 steps (Drain mash tun , 1.65gal, 1.65gal) of 168.0 F water

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg with priming agent  
**Pressure/Weight:** 1.96 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Keg with 1.96 oz Corn Sugar  
**Carbonation (from Meas Vol):** Keg with 1.96 oz Corn Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 65.0 F

## Notes

Created with *BeerSmith*