

## **#14: First Fairbanks Porter (Brown Porter)**

*Chris Swingley (2-Feb-2003)*

### **Recipe** (for 5 gallons final volume)

- 9.0 pounds (78%) American 2-row
- 1.0 pound (9%) Crystal 80L
- 1.0 pound (9%) Chocolate Malt
- 0.25 pounds (2%) Black Patent Malt
- 0.25 pounds (2%) Caramunich
- 2.0 ounces Cascade pellet hops, 6.0% AA (60 minutes)
- 0.5 ounces Cascade pellet hops, 6.0% AA (10 minutes)
- 0.5 ounces Fuggles pellet hops, 4.9% AA (5 minutes)

Wyeast #1332 (Northwest Ale), pitched at 75°F

### **Water**

- Pioneer Wells water

### **Mash**

- 11.5 quarts water @ 177°F, grist ratio of 1.0 quarts:pound @ 160°F (Held 5 minutes)
- 0.5 quarts water @ 70°F, grist ratio of 1.04 quarts:pound @ 158°F (Held 60 minutes)

### **Sparge**

- 5.75 gallons water @ 180°F, drain

### **Boil**

- Boiled 7.5 gallons for 115 minutes to yield 5.5 gallons wort

### **Fermentation**

- Primary: glass, 6 days, 62°F
- Secondary: glass, 28 days, 62°F

### **Packaging**

- Bottled with 0.75 cups dextrose

### **Properties**

Starting Gravity: 1.048	Final Gravity: 1.013
Original Extract: 11.9°Plato	Apparent Extract: 3.32°Plato
Alcohol: 4.6% by volume	Alcohol: 3.6% by weight
Apparent Attenuation: 72.1%	Mash Efficiency: 65%
Bitterness: 41 IBU	Color: 54°SRM