

The WIZARDs Recipe Library

Excess Baggage Porter

Created by Don Levey on 08/16/2006

Brew Target Statistics							
Style	Brown Porter	Efficiency	75.0 %	Pre-boil Volume	6.50 gallons US	OG	1.052
IBU	31.5	Mash Ratio	1.25 qt/l	Post-boil Volume	5.50 gallons US	FG	1.012
SRM	27.9	Mash Time	60 min	Boil Time	60 min	Attenuation	76.86340019108654 %
ABV	5.2 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
British Two-Row	8 lb	77.1 %	1.038/lb/gal	2.5	Mash
American Chocolate	0.75 lb	7.2 %	1.029/lb/gal	350	Mash
Roast Barley	0 lb	0 %	1.029/lb/gal	450	MashSteep
American Crystal 40L	0.5 lb	4.8 %	1.034/lb/gal	40	Mash
Belgian Special B	0.12 lb	1.2 %	1.030/lb/gal	180	Mash
American Crystal 20L	0.5 lb	4.8 %	1.035/lb/gal	20	MashSteep
American Crystal 120L	0.5 lb	4.8 %	1.033/lb/gal	120	MashSteep
Totals:	10.37 pounds	100%	1.052	27.9	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	152 F	152 F	infusion	0	60	Mash in with 3.2 gallons US of water at 164.6 F
sparge	170 F	170 F	fly	0	60	Sparge with 3.1 gallons US at 170.0F to collect 6.5 gallons US

Flavor Addition Schedule						
Name	Quantity	Form	Alpha	Stage	Time	
Northern Brewer	0.5 oz	Pellet	6.9	Boil	60	
Northern Brewer	0.5 oz	Pellet	6.9	Boil	45	

Kent Goldings	1 oz	Pellet	5.5	Boil	15
Hop totals:	2.000016821270605 ounces		31.5		

Fermentation Schedule

Yeast	Wyeast 1098 British Ale Yeast	Fermentation temperature
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