

#84: Crazy Kittens Porter (Brown Porter)

CHRIS SWINGLEY (26-FEB-2010)

Named for our kittens.

Recipe (for 5 gallons final volume)

- 9 pounds (88%) Gambrinus Organic Pale Malt
- 8 ounces (5%) Breiss Black Barley Malt
- 8 ounces (5%) Briess Caramel Malt 80L
- 4 ounces (2%) Breiss Chocolate Malt
- ¾ ounces Chinook whole hops, 13.0% AA (60 minutes)
- ½ ounces U.S. Fuggle whole hops, 5.0% AA (first wort hop)

Wyeast 1056 American Ale, pitched at 66°F

Starter: No starter, pitched directly from XL pack (100 billion cells, supposedly)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 36 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation

Mash

- 13 quarts water @ 167°F, grist ratio of 1¼ quarts:pound @ 152°F (Held 90 minutes)

Sparge

- 23 quarts water @ 176°F, drain

Boil

- Boiled 7.0 gallons for 75 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 68°F
- Secondary: keg, 7 days, 66°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- Ready to drink on 2-April-2010

Properties

Starting Gravity: 1.049	Final Gravity: 1.012
Original Extract: 12.1°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 4.8°Plato
Alcohol: 4.9% by volume	Alcohol: 3.8% by weight
Apparent Attenuation: 74.8%	Mash Efficiency: 70%
Bitterness: 33 IBU	Color: 30°SRM
BU:SG: 0.67	BV: 1.42

Tasting Notes