

## #48: Mud Pit Porter (Robust Porter)

CHRIS SWINGLEY (1-OCT-2005)

Strongly hopped Northwest-style robust porter. Named for what our dog yard looks like now that we've gotten rain virtually every day in September.

### Recipe (for 5 gallons final volume)

9 pounds	(80%)	Crisp Maris Otter Pale Malt
1 pound	(9%)	Briss Caramel Malt 60L
13 ounces	(7%)	Crisp Brown Malt
6 ounces	(3%)	Black Patent Malt
2 ounces	(1%)	Chocolate Malt
1 ounce		U.S. Goldings whole hops, 4.7% AA (first wort hop)
3/4 ounce		Chinook pellet hops, 12.2% AA (60 minutes)
1 ounce		U.S. Goldings whole hops, 4.7% AA (15 minutes)

Wyeast 1021 Steinbart Ale Yeast, pitched at 66°F

Starter: 3 quart starter (vial → 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

### Water

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

### Mash

- 17 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes). 149°F at the end of the mash.

### Sparge

- 6½ quarts water @ 205°F, drain
- 14½ quarts water @ 168°F, drain

### Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

### Fermentation

- Primary: bucket, 8 days, 66°F. Temperature range 70–66°F.. 1.017 at transfer to secondary
- Secondary: keg, 14 days, 66°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- Ready to drink on 26-Nov-2005

### Properties

Starting Gravity: 1.054	Final Gravity: 1.015
Original Extract: 13.3°Plato	Apparent Extract: 3.8°Plato
	Real Extract: 5.6°Plato
Alcohol: 5.1% by volume	Alcohol: 4.0% by weight
Apparent Attenuation: 71.3%	Mash Efficiency: 74%
Bitterness: 50 IBU	Color: 27°SRM
BU:SG: 0.93	BV: 1.83

### Tasting Notes