

Smoking Bacon Porter

A ProMash Recipe Report

BJCP Style and Style Guidelines

12-B Porter, Robust Porter

Min OG: 1.048 Max OG: 1.065
Min IBU: 25 Max IBU: 60
Min Clr: 22 Max Clr: 42 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 5.50 Wort Size (Gal): 5.50
Total Grain (Lbs): 13.38
Anticipated OG: 1.068 Plato: 16.71
Anticipated SRM: 31.1
Anticipated IBU: 16.9
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 6.47 Gal
Pre-Boil Gravity: 1.058 SG 14.32 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
74.8	10.00 lbs.	Pale Malt(2-row)	Great Britain	1.038 3

7.5	1.00 lbs. Munich Malt	Germany	1.037	8
7.5	1.00 lbs. Smoked(Bamberg)	Germany	1.037	9
2.8	0.38 lbs. Chocolate Malt	Great Britain	1.034	475
1.9	0.25 lbs. Black Patent Malt	Great Britain	1.027	525
1.9	0.25 lbs. Carafa	Germany	1.030	400
3.7	0.50 lbs. Cascade Beer Candi Syrup (Blonde)	Washington	1.032	8
3.7	0.50 lbs. Cascade Beer Candi Syrup (Maple Smoked Bacon)	Washington	1.032	8

Add syrups at flame out
Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Magnum	Whole	14.25	13.5	30 min.
1.00 oz.	Goldings - E.K.	Whole	4.50	3.4	10 min.

Yeast-----White Labs WLP005 British Ale

Mash Schedule-----Mash Type: Multi Step

Grain Lbs: 12.88
Water Qts: 13.52 - Before Additional Infusions
Water Gal: 3.38 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.05 - Before Additional Infusions

Acid Rest Temp : 0 Time: 0
Protein Rest Temp : 0 Time: 0
Intermediate Rest Temp : 150 Time: 20
Saccharification Rest Temp : 156 Time: 40
Mash-out Rest Temp : 169 Time: 5
Sparge Temp : 170 Time: 15

Total Mash Volume Gal: 4.41 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.