

Woolley Porter AG*

Created Thursday January 10th 2019



NWBS

Method: **All Grain** Style: **Robust Porter** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume)

Pre Boil Size: **6.5 gallons** Post Boil Size: **5.5 gallons** Pre Boil Gravity: **1.045** (recipe based estimate)

Efficiency: **70%** (brew house) Calories: **174 calories** (Per 12oz) Carbs: **17.2 g** (Per 12oz)

Original Gravity: **1.053** Final Gravity: **1.012** ABV (standard): **5.44%** IBU (tinseth): **28.37** SRM (morey): **31.13** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	United Kingdom - Maris Otter Pale		38	3.75	43.4%
4 lb	American - 2-Row		37	2	34.8%
1 lb	Briess - Bonlander Munich		36	10	8.7%
0.63 lb	American - Chocolate		29	350	5.5%
0.50 lb	American - Caramel / Crystal 80L		33	80	4.3%
0.25 lb	American - Black Malt		28	500	2.2%
0.13 lb	American - Roasted Barley		33	300	1.1%

11.51 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.75 oz	Northern Brewer		Pellet	9	Boil	60 min	24.34	60%
0.50 oz	Fuggles		Pellet	4.5	Boil	15 min	4.03	40%

1.25 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
0.75 oz	Northern Brewer (Pellet)		24.34	60%
0.5 oz	Fuggles (Pellet)		4.03	40%

1.25 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
13.96 qt		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Thames Valley Ale 1275

Amount: 1 Each Cost: Attenuation (avg): 77% Flocculation: Med-Low

Optimum Temp: 62 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 95 B cells required

Priming

CO₂ Level: 0 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0