Date:		# Amber Porter	OG	1.058
Batch #:			IBU	30
Recipe:	custom		SRM	15

Grain	Amount	Type	PPG	Total Pts	% Grist
	16	10lb breiss synergy pils, 6lb viking pils	37	592	70.33%
	3	Munich	33	99	13.19%
	2	Oats	33	66	8.79%
	1	.5lb C40, .5lb C80	34	34	4.40%
	0.75	C60	33	24.75	3.30%
		.5 Chocolate, .25 Roast Barley			
	22.75	Total Weight		757	

Water Adjustment	Ca	Mg	NA	SO4	CL	CO3
Target	50	5	15	55	65	35
Actual	54	5	10	57	84	0

Water Profile Brun Water	Amber Full

Additions:	g	EST. PH
Gypsum (CaSO4)	3.2	5.4
CaCl2	5.2	Total Water Volume
Epsom (MgSO4)	2.6	Mash Vol 12.9
Salt (NaCl)	1.3	PreBoil 11.8
Soda (NaHCO3)	xx	PostBoil 11.25
Lime (Ca(OH2))	xx	Fermentor 11
Lactic Acid 88%	xx	

Hops

Boil Time	Amount (g)	Type	AA%	IBU
30	35	pekko	18	26
15	28	EKG	5	4

Yeast	Strain	Notes
	002 porter, 1007 amber	from starter 1L water, 100g DME

BrewDay Notes

Mash	Mash Temp	Strike Temp	Drop To:	30min		Projected PH	5.4	15'	30'
Target	~151	157		15min		Measured Temp/PH			
Actual				0min					

**Add Salts to BK | Collect ____Gal of 1.0___ =____ | Total Pts _____ | /___ pts = ____% Eff.

Boil	Additions
30	35g Pekko
15min	28g EKG, Irish Moss, Immersion Chiller

Chill	Total Time	
Aerate&Pitch		

Fermentation

Date	Notes	Date	Notes