



Crescent City Homebrewers

NAME: Mocha Porter
 STYLE: Porter
 BREWMASTER: Mike Malley

DATE: 3/28/2026
 BATCH SIZE(GALS): 55
 HOST: Deutswches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	80
Crystal	1.025	90	15
Munich	1.025	10	8
Chocolate, UK Pale	1.025	207	8
Chocolate, American	1.025	350	2
Wheat, Midnight	1.028	550	2
			115

O.G. projected 1.057 PLATO 13.92

COLOR SRM 33.68 EBC 66.35

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 28.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Centennial	6	8.6	60
Lotus	6	15.7	15
Lotus	6	15.7	0

IBU'S old 25.66

IBU's Tinseth 29.07

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -46109 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98