

Burt's Porter 071815

Porter (8 D)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.41 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 18 Jul 2015
Brewer: Jim
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	1	73.3 %
1 lbs	Black Malt De-Bittered (6 Row) (500.0 SRM)	Grain	2	6.7 %
1 lbs	Caramel Malt - 10L (Briess) (10.0 SRM)	Grain	3	6.7 %
1 lbs	Chocolate 6-Row (Briess) (350.0 SRM)	Grain	4	6.7 %
1 lbs	Munich Malt (9.0 SRM)	Grain	5	6.7 %
2.00 oz	Willamette [4.90 %] - Boil 60.0 min	Hop	6	27.5 IBUs
0.25 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	-
1.00 oz	Willamette [4.90 %] - Boil 10.0 min	Hop	8	5.0 IBUs
1.00 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	9	-
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-
1.25 oz	Willamette [4.70 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.062 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 32.5 IBUs
Est Color: 42.9 SRM

Measured Original Gravity: 1.056 SG
Measured Final Gravity: 1.018 SG
Actual Alcohol by Vol: 5.0 %
Calories: 189.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 15 lbs
Grain Temperature: 80.0 F
Tun Temperature: 80.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38.03 qt of water at 163.1 F	156.0 F	60 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with BeerSmith