

Vanilla - Coffee Porter

American Porter (20 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.28 gal
Boil Time: 60 min
End of Boil Vol: 7.03 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 09 Nov 2017
Brewer: Jim
Asst Brewer:
Equipment: Burt's Bines EBIAB 15.5 Gal
Efficiency: 65.00 %
Est Mash Efficiency: 79.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
9.20 gal	Basic Endwell RO 6-13-17	Water	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
3.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
2.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	4	-
8 lbs 8.0 oz	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	68.3 %
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	6	8.0 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	7	8.0 %
12.0 oz	Crystal 60 L (60.0 SRM)	Grain	8	6.0 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	9	4.0 %
8.0 oz	De-Bittered Black Malt (Dingemans) (550.0 S...	Grain	10	4.0 %
3.2 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	11	1.6 %
1.00 oz	Willamette [5.40 %] - Boil 60.0 min	Hop	12	16.1 IBUs
2.00 oz	Willamette [5.40 %] - Boil 15.0 min	Hop	13	15.9 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23...	Yeast	14	-
8.00 oz	Coffee Beans (Primary 3.0 days)	Flavor	15	-
3.00 Items	Vanilla Beans (Bottling 0.0 mins)	Spice	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 32.0 IBUs
Est Color: 29.7 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 4.5 %
Calories: 168.1 kcal/12oz

Mash Profile

Mash Name: BIAB 04 Medium/Full Body (154F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.52
Measured Mash PH: 5.70

Total Grain Weight: 12 lbs 7.2 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.40
Mash Acid Addition: 13.5 oz Acid Malt (2%)
Sparge Acid Addition:

Mash Steps