

BS019 Bad Boy George Whisky Porter

Robust Porter (12 B)

Type: All Grain

Batch Size: 45.00 l

Boil Size: 57.00 l

Boil Time: 60 min

End of Boil Vol: 52.00 l

Final Bottling Vol: 41.00 l

Fermentation: Ale, Two Stage

Date: 05 Jul 2015

Brewer: Charles Tucker

Asst Brewer:

Equipment: My Equipment 5

Efficiency: 75.00 %

Est Mash Efficiency: 84.6 %

Taste Rating: 30.0



Taste Notes: Tasted at Christmas 2015. Very complex flavours - peat, heavy roast, dark chocolate. Whisky coming through. This beer needs to be layed down for several months to be at its best.

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 73.17 l

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|-------|---|--------|
| 5.00 kg | Pale Malt (2 Row) Bel (7.0 EBC) | Grain | 1 | 30.0 % |
| 5.00 kg | Pale Malt Crushed, Maris Otter (5.0 EBC) | Grain | 2 | 30.0 % |
| 2.00 kg | Caramunich Malt (110.3 EBC) | Grain | 3 | 12.0 % |
| 1.00 kg | Melanoidin (Weyermann) (70.0 EBC) | Grain | 4 | 6.0 % |
| 1.00 kg | Oats, Malted (2.0 EBC) | Grain | 5 | 6.0 % |
| 0.50 kg | Carawheat (Weyermann) (120.0 EBC) | Grain | 6 | 3.0 % |
| 0.50 kg | Chocolate Malt Low Colour (500.0 EBC) | Grain | 7 | 3.0 % |
| 0.15 kg | Black Malt (Thomas Fawcett) (1300.2 EBC) | Grain | 8 | 0.9 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|----------|--|------------------|-----------|
| Mash In | Add 42.66 l of water at 74.7 C | 67.0 C | 90 min |
| Mash Out | Add 1.00 l of water and heat to 76.0 C over 20 min | 76.0 C | 5 min |

- Fly sparge with 29.51 l water at 76.0 C
- Add water to achieve boil volume of 57.00 l
- Estimated pre-boil gravity is 1.078 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|------------|--|--------|----|-----------|
| 1.00 kg | Corn (Brewing) Sugar (Dextrose) (0.0 EBC) | Sugar | 9 | 6.0 % |
| 0.40 kg | Molasses (Billington's) (600.0 EBC) | Sugar | 10 | 2.4 % |
| 0.10 kg | Brown Sugar, Dark (98.5 EBC) | Sugar | 11 | 0.6 % |
| 39.00 g | Centennial (The Malt Miller) [10.30 %] - Boil 60.0 min | Hop | 12 | 14.3 IBUs |
| 25.00 g | Liberty (The Malt Miller) [6.40 %] - Boil 60.0 min | Hop | 13 | 5.7 IBUs |
| 20.00 g | Challenger (The Malt Miller) [8.50 %] - Boil 60.0 min | Hop | 14 | 6.1 IBUs |
| 10.00 g | Bramling Cross [5.53 %] - Boil 30.0 min | Hop | 15 | 1.5 IBUs |
| 50.00 g | Fuggles [5.17 %] - Boil 20.0 min | Hop | 16 | 5.6 IBUs |
| 1.00 Items | Protofloc Tablet (Boil 15.0 mins) | Fining | 17 | - |
| 226.00 g | Hershey's Cocoa (Boil 10.0 mins) | Flavor | 18 | - |

Steeped Hops

| Amt | Name | Type | # | %/IBU |
|---------|---|------|----|----------|
| 50.00 g | Fuggles [5.08 %] - Steep/Whirlpool 10.0 min | Hop | 19 | 1.6 IBUs |

- Estimated Post Boil Vol: 52.00 l and Est Post Boil Gravity: 1.089 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 45.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|-------|----|-------|
| 4.0 pkg | SafBrew Specialty Ale T-58 (DCL/Fermentis #T-58) [23.66 ml] | Yeast | 20 | - |
| 2.0 pkg | Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23.66 ml] | Yeast | 21 | - |

- Measure Actual Original Gravity _____ (Target: 1.089 SG)
- Measure Actual Batch Volume _____ (Target: 45.00 l)
- Add water if needed to achieve final volume of 45.00 l

Fermentation

- 05 Jul 2015 - Primary Fermentation (3.00 days at 19.4 C ending at 19.4 C)
- 08 Jul 2015 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Secondary Ingredients

| Amt | Name | Type | # | %/IBU |
|------------|-----------------------------------|--------|----|-------|
| 5.00 Items | Vanilla Pods (Secondary 7.0 days) | Flavor | 22 | - |

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 18 Jul 2015 - Carbonation: Bottle with 219.44 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- 17 Aug 2015 - Drink and enjoy!

Notes

Water treated with brewing salts to: Ca=100, Mg=5, Na=35, Cl=70, S04=70, HCO3 265
 1.25 qt/lb mash thickness. Single infusion mash at 150F for 90 mins. Mashout to 168F and hold for 10 mins.
 60-90 min fly sparge with ~6 pH water.

Pre-boil pH was 5.18. Wort pH was 5.01.

SG 12/07/15 was 1.026. 5 vanilla beans cut and scraped with the goo going to Mason jar with whole beans. Added 120ml of MacTuclec whiskey and let soak for 7 days. Added to primary and taste in 7 days.

SG 27/07/15 was 1.020 Brix 12. Think may have finished

Racked into clearing vessel 28/07/15. Brix 11.8, SG 1.019. Not convinced all possible sugars have fermented, so added two packs of Lalvin EC-1118 yeast.

Bottled and kegged 08/09/15. Mactuclec whiskey added at the rate of 250ml per 25L (10ml per L). 19L kegged. 24L bottled with 1/2 teaspoon of sugar per 500ml bottle.