

BS023 Chocolate Vanilla Porter (Braumeister)

American Porter (20 A)

Type: All Grain
Batch Size: 35.00 l
Boil Size: 44.31 l
Boil Time: 70 min
End of Boil Vol: 38.48 l
Final Bottling Vol: 34.00 l
Fermentation: Ale, Two Stage

Date: 31 Oct 2015
Brewer: Charles Tucker
Asst Brewer:
Equipment: My Braumeister 50L
Efficiency: 74.00 %
Est Mash Efficiency: 78.7 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 49.61 l
-

Water Prep

Amt	Name	Type	#	%/IBU
30.00 l	RO Water	Water	1	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6.40 kg	Pale Malt Crushed, Maris Otter (5.0 EBC)	Grain	2	76.6 %
0.50 kg	Chocolate Malt Low Colour (500.0 EBC)	Grain	3	6.0 %
0.35 kg	Carafa Special III (BrewUK) (925.9 EBC)	Grain	4	4.2 %
0.20 kg	Caravienna (Dingmans) (50.0 EBC)	Grain	5	2.4 %
0.15 kg	Caramunich Malt (BrewUK) (100.0 EBC)	Grain	6	1.8 %
0.15 kg	Crystal Malt - 60L (BrewUK) (118.2 EBC)	Grain	7	1.8 %
0.10 kg	Chocolate Malt Crushed (Thomas Fawcett) (1000.0 EBC)	Grain	8	1.2 %
30.00 l	RO Water (Weald Aquatics) (Mash 0.0 mins)	Other	9	-

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 49.61 l of water at 71.2 C	66.0 C	90 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 44.31 l
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 kg	Castor Sugar Unrefined (3.9 EBC)	Sugar	10	6.0 %
43.00 g	Challenger (BrewUK) [8.50 %] - Boil 70.0 min	Hop	11	24.0 IBUs
25.00 g	Bramling Cross [5.53 %] - Boil 70.0 min	Hop	12	9.1 IBUs
0.50 Items	Protofloc Tablet (Boil 15.0 mins)	Fining	13	-
24.00 g	Willamette (BrewUK) [4.10 %] - Boil 10.0 min	Hop	14	2.3 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
24.00 g	Willamette (BrewUK) [4.10 %] - Steep/Whirlpool 5.0 min	Hop	15	0.6 IBUs

- Estimated Post Boil Vol: 38.48 l and Est Post Boil Gravity: 1.057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 35.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	SafBrew Specialty Ale T-58 (DCL/Fermentis #T-58) [23.66 ml]	Yeast	16	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 35.00 l)

- Add water if needed to achieve final volume of 35.00 l

Fermentation

- 31 Oct 2015 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
 04 Nov 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	17	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
 Date Bottled/Kegged: 14 Nov 2015 - Carbonation: Bottle with 199.99 g Corn Sugar
 Age beer for 30.00 days at 18.3 C
 14 Dec 2015 - Drink and enjoy!

Notes

Mash no sparge used.

Water was 30L RO and 20L tap water (untreated). pH of brew water initially 7.27. 4-1/2 tsps of my phosphoric acid added and pH became 5.84.

2 tsps of calcium chloride added to mash and stirred into grains. Mash pH measured at 5.3 5mins after stir-in.

Pre-boil gravity was 1042 (no sugar in yet). Pre-boil pH was 5.41. Post boil volume was 40L.

OG 1054. Ph 5.3.

5 vanilla pods split, scraped and skins chopped up and covered with a little vodka in a small Kilner jar. Left for two days and whole lot tipped into fermenter On 04/11/15.

Brix 7.2 (1053) 04/11/15.