

223 Rock the Vote! Porter 5G

English Porter (13 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 12 Oct 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 259.25 ml warm water and add optional 13.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.88 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.54 gal	3/11 WARDS	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Vienna Malt (3.5 SRM)	Grain	2	64.4 %	0.46 gal
2 lbs 6.0 oz	Wheat Malt, Ger (2.0 SRM)	Grain	3	26.0 %	0.19 gal
7.0 oz	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	4	4.8 %	0.03 gal
7.0 oz	Roasted Barley (Crisp) (695.0 SRM)	Grain	5	4.8 %	0.03 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.41 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.02 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	6	8.8 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	7	4.4 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

12 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

16 Oct 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: _____ (Estimate: 1.011 SG)

Date Bottled/Kegged: 26 Oct 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

25 Nov 2020 - Drink and enjoy!

Notes