

223 Rock the Vote! Porter 5G Extract

English Porter (13 C)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 12 Oct 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 261.58 ml warm water and add optional 13.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 0.88 gal
- Steep Grain Weight: 14.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
7.0 oz	De-Bittered Black Malt (Dingemans) [Steep] (550.0 SRM)	Grain	2	5.3 %	0.03 gal
7.0 oz	Roasted Barley (Crisp) [Steep] (695.0 SRM)	Grain	3	5.3 %	0.03 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.62 gal
- Est Boil Water Addition: 2.78 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.074 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	4	12.1 %	0.08 gal
6 lbs 6.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	5	77.3 %	0.54 gal
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	6	6.6 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	7	3.3 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 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

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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)
- Add water if needed to achieve final volume of 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: 1.013 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