

302 BF Dark Star 5 Gallon All Grain

American Porter (20 A)

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: 13 Dec 2021
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 298.25 ml warm water and add optional 14.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.03 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	90.1 %	0.73 gal
10.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	2	6.0 %	0.05 gal
3.5 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	2.1 %	0.02 gal
3.0 oz	Carafa III (525.0 SRM)	Grain	4	1.8 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.25 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.78 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.049 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	5	9.2 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	16.7 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	7	1.8 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.055 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.055 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 13 Dec 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 Dec 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 27 Dec 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 26 Jan 2022 - Drink and enjoy!

Notes