

# 302 BF Dark Star 5 Gallon Extract

American Porter (20 A)

**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:** 13 Dec 2021  
**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 312.43 ml warm water and add optional 15.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.03 gal
- Steep Grain Weight: 1 lbs 0.5 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
10.0 oz	Black (Patent) Malt [Steep] (500.0 SRM)	Grain	1	6.6 %	0.05 gal
3.5 oz	Caramel Malt - 60L (Briess) [Steep] (60.0 SRM)	Grain	2	2.3 %	0.02 gal
3.0 oz	Carafa III [Steep] (525.0 SRM)	Grain	3	2.0 %	0.01 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 2.56 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.090 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	4	21.3 %	0.15 gal
6 lbs 6.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	5	67.8 %	0.53 gal
1.00 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	6	12.7 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	7	11.5 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	8	1.3 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.058 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: 1.058 SG)

- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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