

Brown Porter #1

Brown Porter (12 A)

Type: 100% Grão
Batch Size: 38,00 l
Boil Size: 46,08 l
Boil Time: 60 min
End of Boil Vol: 41,08 l
Final Bottling Vol: 37,00 l
Fermentation: Ale, Single Stage

Date: 20/02/16
Brewer: Julian A. Castaman
Asst Brewer: Alan M. Castaman
Equipment: Alan e Julian
Efficiency: 75,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
5,50 kg	Chateau Pale Ale WE (8,0 EBC)	Grão	1	70,5 %
1,00 kg	Chateau Crystal WE (150,0 EBC)	Grão	2	12,8 %
0,50 kg	Chateau Cara Gold WE (120,0 EBC)	Grão	3	6,4 %
0,50 kg	Chateau Chocolat WE (900,0 EBC)	Grão	4	6,4 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grão	5	3,8 %
27,00 g	Target [11,00 %] - Fervura 60,0 min	Lúpulo	6	20,7 IBUs
38,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Levedura	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,6 %
Bitterness: 20,7 IBUs
Est Color: 57,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 23,66 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 7,80 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Mash In	Adicionar 20,34 l de água até 73,8 C	66,7 C	60 min
Mash Out	Adicionar 11,39 l de água até 94,1 C	75,6 C	10 min

Sparge: Fly sparge com 23,66 l de água a 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 217,63 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Engarrafar com 217,63 g
 Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Objetivos:

Aroma: malte não tostado (caramelo, toffe, adocicado), e chocolate. Aroma de malte moderado para nenhum.

Sabor: caramelo e chocolate

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