

Oatmeal Brown Porter

English Porter (13 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.90 gal
Boil Time: 30 min
End of Boil Vol: 6.35 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 10 Oct 2020
Brewer: j
Asst Brewer:
Equipment: Dirty 30
Efficiency: 62.00 %
Est Mash Efficiency: 68.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	62.7 %
1 lbs	Brown Malt (Simpsons) (261.4 SRM)	Grain	2	7.8 %
1 lbs	Crystal, Medium (Simpsons) (90.6 SRM)	Grain	3	7.8 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	4	7.8 %
1 lbs	Oats, Golden Naked®™ (Simpsons) (9.1 S...	Grain	5	7.8 %
8.0 oz	Chocolate Malt (Simpsons) (450.0 SRM)	Grain	6	3.9 %
4.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	7	2.0 %
0.75 oz	Nugget 2014 [15.80 %] - Boil 30.0 min	Hop	8	29.3 IBUs
0.50 oz	Goldings, East Kent [6.00 %] - Boil 10.0 min	Hop	9	3.5 IBUs
0.50 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	10	-
1.0 pkg	Tartan (Imperial Yeast #A31)	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 32.8 IBUs
Est Color: 39.2 SRM

Measured Original Gravity:
1.051 SG
Measured Final Gravity: 1.017 SG
Actual Alcohol by Vol: 4.5 %
Calories: 172.0 kcal/12oz

Mash Profile

Mash Name: BIAB, 154
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment:
TRUE
Est Mash PH: 5.36
Measured Mash PH: 5.39

Total Grain Weight: 12 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 35.35 qt of water at 160.8 F	154.0 F	90 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 3.93 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3

Carbonation Est: Bottle with 3.93 oz Corn Sugar

Carbonation (from Meas Vol):

Bottle with 4.32 oz Corn Sugar

Age for: 30.00 days

Notes

No Sparge 8.75 gallons of Deionized water, roast malts withheld from mash until final 10 min

Additions:

1.4 g gypsum

3.5 g CaCl

.66 g Sodium Metabisulfate

Finished water profile:

48 Ca

5 Na

44 Sulfate

68 Chloride