

**79 EBC** 

## Nerdy Brewers - Dark Mode - 6.3%

01 Brouwpunt 5L (90min) (rev 4) American Porter

Author: Nerdy Brewers Batch Size : 5.6 L Boil Size : 8.66 L

Post-Boil Vol : 5.96 L Type: All Grain

IBU Mash Water : 37 (Tinseth) : 5.16 L BU/GU : 0.55 Sparge Water : 5.27 L

Colour : 79 EBC Carbonation : 2.4 CO2-vol Total Water : 10.43 L

Pre-Boil Gravity : 1.046 Brewhouse Efficiency: 71.8% : 1.067 Mash Efficiency: 73.3% Original Gravity Final Gravity

Fermentables (1.72 kg)

1.011 kg - Mash - Pale Malt, Maris Otter 5.9...

335 g - Mash - PlatinumSwaen Smoke 5.9 EBC (1... 67 °C - 60 min - Amylaserust

139 g - Mash - Cara 120 MD 120 EBC (8.1%)

103 g - Mash - Munich 10.8 EBC (6%)

81 g - Mash - BlackSwaen Chocolate B 900 EBC...

: 1.019

27 g - De-Bittered Black Malt 1400 EBC (1.6%)

24 g - BlackSwaen Barley 1125 EBC (1.4%)

Hops (12.9 g)

60 min - 8.6 g - Styrian Golding 4.3 Alpha -...

60 min - 4.3 g - Challenger - 10% (20 IBU)

Miscellaneous

Mash - 1.13 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 3.04 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 1.12 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.38 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 2.7 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

10 min - Boil - 56 g - Lactose

Secondary - 65 g - Cacao Nibs in Vodka

Yeast

0.7 pkg - Mangrove Jack's Empire Ale M15

Boil Time : 90 min

Mash Profile

67, 78. medium body 73.3 °C - Strike Temp

78 °C - 5 min - Uitmaischen

Fermentation Profile

20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5 Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

Roast the cacao nibs at 150 C for 5 minutes.