

xBmt-20201102 Roasted Grains In Mash vs. Steeped - 6%

American Porter

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.57
Colour : 65 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.060
Total Gravity : 1.062
Final Gravity : 1.016

Fermentables (1.54 kg)

1.377 kg - Canadian 2-Row (Canada Malting) 3....
61 g - Black (Patent) Malt 985 EBC (4%)
61 g - Pale Chocolate Malt 790 EBC (4%)
45 g - Crystal, Medium (Simpsons) 179 EBC (2.9%)
27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (12.1 g)

First Wort 60 - 4.2 g - Magnum - 12% (26 IBU)
15 min - 7.9 g - Cascade - 5.5% (10 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.66 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.95 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.95 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Darkness A10

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.63 L
Sparge Water : 4.73 L
Boil Time : 60 min
Total Water : 9.36 L



65 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

eBIAB Single Infusion
72.9 °C - Strike Temp
66.7 °C - 50 min - Step One
75.6 °C - 10 min - Mash Out

Fermentation Profile

Imported
18.3 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1

Mash pH: 5.39

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

Water Profile: Ca 50 | Mg 5 | Na 8 | SO4 36 | Cl 80
<https://brulosophy.com/2020/11/02/roasted-grains-full-mash-vs-steeped-in-a-robust-porter-exbeeriment-r-esults/>