

Beer Name: Blackberry Porter 

Brew Date: Dec 20'15

Batch Size: 10 gal

Target OG/◦P: 1.067

Amnt lb/kg Ingredient

20 # Pils

2 # Dark Munich

1 # Chocolate

1 # Black Patent

2 # Flaked Barley

1.5 # Wheat

1 Tsp NaCl (mash)

1 tsp NaCl(sparge)

5 Tsp Sprchrg

Irish Moss

Nottingham Yeast

Qt oz/g Hop/Seasoning Time

2 oz NB 90 min

2 oz Cascade 10 min

2 oz Cascade 1 min

Stage Date

Primary:

Racked:

Racked:

Bottled:

Kegged:

Re-Kegged:

Purged: Charged:

Start Time:6:45

Fill mash tun: Sat

Fill sparge kettle: Sat

Fire burners: 6:45am

Heat Mash Tun : Target Temp: 160

Heat Sparge Kettle: Target Temp: 160

Target Temp (Mash): 154

Grind grain: 7:45

sparge temp:159

Strike Temp: 154

pump temp:

Mash in: 148

Temp:

Raise/Lower Temp:

Heat On : Heat Off:

Mash: Duration: 90 minutes

Start: 8:18 Finish:9:48

Heat (to deactivate enzymes)

Target Temp: 168 Start: 9:48 ran out of propane/change tanks

Finish: 10:13

Heat Sparge H20 (Target175◦)

Sparge: Start: 10:15

Finish:10:55

Wort collected: 14qts + kettle

Boil : Burner On:

Rolling Boil: 11:10

Hops In: 11:20 Hops In: 12:40

Hops in : 12:49

Duration: 90 min Start: 11:20

Finish: 12:50

Burner Off:

Rest 15 min

Pump and chill:

Start: 1:05 Finish:

OG : 1.062-1.064

Yeast: Nottingham (Lallemand)

Irish Moss

**Notes: sparge and mash oveheated/ forgot to turn bottom burner off**