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EXPERIMENTAL PORTER

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Brew Journal

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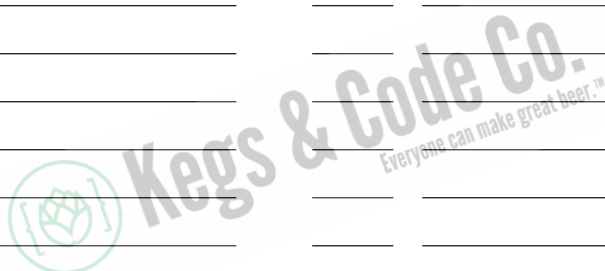
GENERAL INFORMATION

NAME / STYLE: EXPERIMENTAL PORTER
BATCH SIZE: 5 GALLONS
BATCH TYPE: ALL-GRAIN
BATCH NUMBER: 003
IBU: 22 SRM/EBC: 29 ABV: 4.5%

EXPECTED ORIGINAL GRAVITY: 1.046
EXPECTED FINAL GRAVITY: 1.011
BREWING DATE: 08/01/2015
DATE OF SECONDARY: 08/22/2015
DATE OF BOTTLING: 09/30/2015

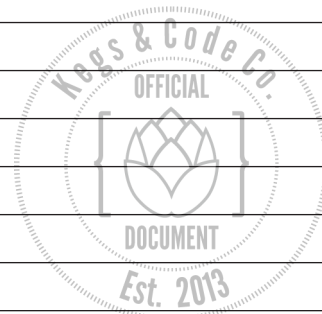
INGREDIENTS

6 lbs 2-ROW MALT
4 oz BLACK MALT
4 oz ROASTED MALT
14 oz CHOCOLATE MALT
1 lb CARAMEL MALT
12 oz DEXTRIN
1 oz OAK CHIPS
2 oz COCOA NIBS
1 VANILLA BEAN
RASPBERRY EXTRACT



BREWING NOTES

HEAT 3 GALLONS OF WATER TO 168F
MASH GRAINS FOR 60 MIN (AT 155F)
HEAT 5.5 GALLONS OF WATER TO 168F
SPARGE GRAINS
COLLECT ABOUT 6 GALLONS OF WORT
BOIL FOR 60 MINUTES
ADD HOPS PER HOP NOTES
COOL WORT TO ABOUT 70F
PITCH YEAST



HOP NOTES

20Z NELSON SAUVIN HOPS

1.5 OZ 60 MIN

0.5 OZ AT FLAME-OUT

YEAST NOTES

WYEAST 1098 BRITISH ALE

FERMENTATION

PRIMARY / SECONDARY TEMP. AT 72F

FIVE 1-GALLON SECONDARY FERMENTERS

FERMENTER 1: 1 OZ OF OAK CHIPS

FERMENTER 2: 2 OZ OF COCOA NIBS

FERMENTER 3: 1 VANILLA BEAN

FERMENTER 4 & 5: NO ADDITIONS

HYDROMETER READINGS

OG

FG

SPECIFIC GRAVITY: 1.046

SPECIFIC GRAVITY: 1.011

SPECIFIC GRAVITY: _____

SPECIFIC GRAVITY: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

SUGAR SCALE: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

POTENTIAL ALCOHOL: _____

KEGGING / BOTTLING

FERMENTER 4: ADD TWO DROPS OF RASPBERRY EXTRACT PER BOTTLE

FERMENTER 5: NO ADDITIONS

TASTING NOTES

APPEARANCE: DARK BROWN, TAN HEAD WITH GOOD RETENTION.

AROMA: BREADY WITH STRONG CHOCOLATE

NOTES, LOW DIACETYL, LOW EARTHY HOP AROMA.

FLAVOR: MILD ROASTINESS WITH CARAMEL

CHARACTER, LICORICE, MEDIUM-LOW SWEETNESS (PROBABLY FROM COCOA NIBS).

MOUTHFEEL: MEDIUM TO FULL BODY, LOW

CARBONATION, MODERATE CREAMY TEXTURE.

ADDITIONAL INFORMATION

TASTING NOTES DESCRIBE THE CHOCOLATE ADDITION BATCH.

THE BATCH WITH NO ADDITIONS RESEMBLES AN AMERICAN PORTER, WHEREAS THE CHOCOLATE ADDITION RESEMBLES AN ENGLISH PORTER.

ALL 5 BATCHES TURNED OUT GOOD, BUT I WOULD CONSIDER SWITCHING THE VANILLA BEAN FOR VANILLA EXTRACT NEXT TIME.

