dark night

Imperial porter (9 D)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,73 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 18,00 l
Fermentation: Ale, Three Stage

Date: 19 Nov 2015
Brewer: Steven
Asst Brewer:
Equipment: StevenÂ´s Setup
Efficiency: 75,00 %
Est Mash Efficiency: 78,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,24 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	38,0 %
3,24 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	2	38,0 %
0,60 kg	Chateau Munich (25,0 EBC)	Grain	3	7,0 %
0,51 kg	melano Light (5,9 EBC)	Grain	4	6,0 %
0,43 kg	Chateau Chocolat (900,0 EBC)	Grain	5	5,0 %
0,34 kg	Dark crystal (240,0 EBC)	Grain	6	4,0 %
0,17 kg	Chateau Black (1400,0 EBC)	Grain	7	2,0 %
15,58 g	Nugget [15,16 %] - Boil 60,0 min	Hop	8	18,6 IBUs
15,58 g	Nugget [15,16 %] - Boil 30,0 min	Hop	9	14,3 IBUs
15,58 g	Willamette [5,50 %] - Boil 20,0 min	Hop	10	4,1 IBUs
15,58 g	Willamette [5,50 %] - Boil 10,0 min	Hop	11	2,4 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,098 SG
Est Final Gravity: 1,030 SG
Estimated Alcohol by Vol: 9,1 %
Bitterness: 39,3 IBUs
Est Color: 92,3 EBC

Measured Original Gravity: 1,095 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 10,7 %
Calories: 928,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 12,28 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,53 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,00 l of water at 75,8 C	68,9 C	45 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 12,87l) of 75,6 C water
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 105,88 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Three Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 105,88 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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