

# Vanilla Porter

American Brown Ale (10 C)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.48 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 4.75 gal  
**Fermentation:** Ale, Single Stage

**Date:** 09 Jun 2017  
**Brewer:** Jay McClellan  
**Asst Brewer:** Josh Brown  
**Equipment:** Pot (8 Gal) and cooler (10 Gal) - All Grain  
**Efficiency:** 75.00 %  
**Est Mash Efficiency:** 82.5 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5 lbs 8.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	69.8 %
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	12.7 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	3	6.3 %
4.0 oz	Black (Patent) Malt (550.0 SRM)	Grain	4	3.2 %
10.0 oz	Turbinado (10.0 SRM)	Sugar	5	7.9 %
2.00 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	6	19.2 IBUs
1.00 oz	Willamette [5.50 %] - Boil 5.0 min	Hop	7	3.9 IBUs
1.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	8	-
4.00 oz	Homemade Vanilla Extract (Bottling 0.0 mins)	Spice	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.044 SG  
**Est Final Gravity:** 1.008 SG  
**Estimated Alcohol by Vol:** 4.7 %  
**Bitterness:** 23.1 IBUs  
**Est Color:** 27.7 SRM

**Measured Original Gravity:** 1.044 SG  
**Measured Final Gravity:** 1.005 SG  
**Actual Alcohol by Vol:** 5.1 %  
**Calories:** 142.4 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, Batch Sparge  
**Sparge Water:** 5.08 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.42  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 7 lbs 14.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.06 qt of water at 166.2 F	152.0 F	60 min

**Sparge:** Batch sparge with 2 steps (1.59gal, 3.49gal) of 168.0 F 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:** 2.97 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2.0  
**Carbonation Est:** Bottle with 2.97 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.12 oz Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Make vanilla extract by soaking 5 chopped vanilla beans in 4 oz. of vodka for 2 weeks. Add at bottling time.