

Lanestols Bourbon Porter - 8.1%

American-Style Imperial Porter

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Type: All Grain

IBU : 49 (Tinseth)
Color : 84 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.066
Original Gravity : 1.083
Final Gravity : 1.021

Fermentables (9.1 kg)

5.5 kg - Pale Malt, Maris Otter 5.9 EBC (60.4%)
1 kg - Brown Malt 128 EBC (11%)
1 kg - Munich 15 EBC (11%)
500 g - Chocolate 900 EBC (5.5%)
500 g - Light Dry Extract 15.8 EBC (5.5%)
300 g - Caramel/Crystal Malt 295 EBC (3.3%)
300 g - Chateau Crystal 150 EBC (3.3%)

Hops (75 g)

60 min - 40 g - Magnum - 12% (43 IBU)
10 min - 35 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Secondary - 2 items - Vanilla Bean
Bottling - 200 ml - Bourbon Whiskey

Yeast

1 pkg - Wyeast Labs Denny's Favorite 1450
Starter: 1.5 L (150 g DME)

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 28.8 L
Sparge Water: 7.1 L
Boil Time : 60 min
Total Water : 35.9 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Standard 65 grader - 60 min
65 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Ale (18->21) - 14 dage
18 °C - 5 days - Primary
21 °C - 9 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

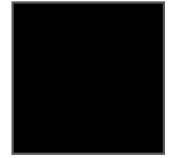
Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



84 EBC