

# Raspberry Robust Porter

American Porter (20 A)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 26 Oct 2017  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5,30 kg	Maris Otter (Crisp) (7,9 EBC)	Grain	1	67,1 %
1,10 kg	Munich Malt (20,0 EBC)	Grain	2	13,9 %
0,60 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	3	7,6 %
0,60 kg	Chocolate Malt (900,0 EBC)	Grain	4	7,6 %
0,30 kg	Carafa Special II (Weyermann) (1100,0 EBC)	Grain	5	3,8 %
40,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	6	17,5 IBUs
40,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 15,0 min	Hop	7	8,7 IBUs
1,0 pkg	London Ale III (Wyeast Labs #1318) [124,21 ml]	Yeast	8	-
1,60 kg	Raspberry Puree (Secondary 14,0 days)	Flavor	9	-
12,00 g	Pectic Enzyme (Secondary 14,0 days)	Other	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,077 SG  
**Est Final Gravity:** 1,020 SG  
**Estimated Alcohol by Vol:** 7,5 %  
**Bitterness:** 26,2 IBUs  
**Est Color:** 99,8 EBC

**Measured Original Gravity:** 1,070 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 6,9 %  
**Calories:** 673,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
 Coobra CB25  
**Sparge Water:** 13,20 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,39  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 7,90 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,71 l of water at 72,7 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

**Sparge:** Fly sparge with 13,20 l water at 80,0 C

**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:** 129,40 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 129,40 g  
 Rør sukker  
**Carbonation (from Meas Vol):** Bottle  
 with 123,52 g Rør sukker  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

Baseret på Red Dawn Raspberry Robust Porter fra Beer and Brewing Magazine.

Pectolytic Enzyme Vinfoerm Zymex. Best kept in the refrigerator.

Dosage: 4-8 g (ml)/10 kg of fruit or must at 20 °C with a contact time of 12 hour

2 dage efter stabil FG. Tilsæt hindbær og enzym. Vent derefter 7-10 dag. Cold crash.

Start 12L Amlindelig vand og 12L RO vand.

Spage: 10L alm og 5L RO (Stor og lille gryde)

5g Arsegan Moss 15 minutter.

Gær starter ca. 1L hældt af. Ca 1,75L i spand.

Ca. 1,6 kg hindbær med en lille smule bombær i varmet op til 60 grader og pureret med stavblænder i gryde.

Derefter kølet til 28 grader og hældt i omstukket øl under let omrøring.

Gær høstet.

12g pektin enzym lidt forsinket ca. to timer efter frugt. Vi havde glemt det.

Filteret med filter pose til sukker spand. Der blev et par liter snask tilbage i gærrings spanden.

Flasket 17/12 2017.

154g karbonerings sukker.

*Created with BeerSmith*

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