

Ginger Bread Porter

Created Monday October 7th 2019



The Captain

Method: **All Grain** Style: **American Porter** Boil Time: **60 min** Batch Size: **12 gallons** (fermentor volume)

Pre Boil Size: **13.2 gallons** Post Boil Size: **5.5 gallons** Pre Boil Gravity: **1.059** (recipe based estimate)

Efficiency: **85%** (brew house) Source: **Chris** Calories: **238 calories** (Per 12oz) Carbs: **23.1 g** (Per 12oz)

Original Gravity: **1.072** Final Gravity: **1.016** ABV (standard): **7.28%** IBU (tinseth): **35.54** SRM (morey): **28.77** Mash pH: **5.42** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
18 lb	American - Pale 2-Row		37	1.8	66.1%
1.50 lb	Brown Sugar - <i>(late addition)</i>		45	15	5.5%
1.50 lb	American - Caramel / Crystal 120L		33	120	5.5%
1.25 lb	Belgian - Biscuit		35	23	4.6%
1.25 lb	American - Caramel / Crystal 60L		34	60	4.6%
1.25 lb	Canadian - Honey Malt		37	25	4.6%
1.25 lb	American - Special Roast		33	50	4.6%
12 oz	Belgian - De-Bittered Black		34	566	2.8%
8 oz	Molasses - <i>(late addition)</i>		36	80	1.8%

27.25 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
3 oz	Cluster		Pellet	7.4	Boil	60 min	32.45	57.1%
2.25 oz	Goldings, East Kent		Pellet	4.7	Boil	5 min	3.08	42.9%

5.25 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
3 oz	Cluster (Pellet)		32.45	57.1%
2.25 oz	Goldings, East Kent (Pellet)		3.08	42.9%

5.25 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
7.89 gal		Strike	154 °F	60 min
9.06 gal		Sparge	168 °F	15 min

Starting Mash Thickness: 1.25 qt/lb

Other Ingredients

Amount	Name	Cost	Type	Use	Time
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2 each	Vanilla Beans	Flavor	Secondary	7 min.
4.50 tsp	Ginger Root	Herb	Secondary	7 min.
1 oz	Cinnamon Stick	Spice	Secondary	7 min.
2 tsp	allspice	Spice	Secondary	0 min.
2 tsp	nutmeg	Spice	Secondary	0 min.

Yeast

Fermentis - Safale - English Ale Yeast S-04

Amount: 3 Each **Cost:** **Attenuation (avg):** 75% **Flocculation:** High
Optimum Temp: 54 - 77 °F **Starter:** No
Fermentation Temp: 19.4 °F **Pitch Rate:** 0.35 (*M cells / ml / ° P*) 278 B cells required

Priming

CO₂ Level: 100 Volumes

Target Water Profile

Balanced Profile

Ca⁺² 80 **Mg⁺²** 5 **Na⁺** 25 **Cl⁻** 75 **SO₄⁻²** 80 **HCO₃⁻** 100

Quick Water Requirements

Water	Gallons	Quarts
Total mash water needed	16.95	67.8
Strike water volume at mash thickness of 1.25 qt/lb	7.89	31.6
Grain absorption losses	-3.16	-12.6
Remaining sparge water volume	9.06	36.2
Mash Lauter Tun losses	-0.25	-1
Amount going into kettle	13.54	54.2
Volume increase from sugar/extract (late additions)	0.15	0.6
Boil off losses	-1.5	-6
Hops absorption losses	-0.2	-0.8
Amount going into fermentor	12	48
Total:	16.95	67.8

Notes

Soak spices and vanilla bean in vodka for a week, then add to beer after fermentation has completed. Allow to sit for at least one more week before packaging.

For the Brown sugar, you can use 1.5 cups, and for the Molasses, 1/8 cup, if volume is easier to measure. They should be added at 10 minutes before the end of boil (stir to avoid scorching).