

Oaked Vanilla Milk Porter - 6%

American Porter

Author: Dadbod

Type: All Grain

IBU : 31 (Tinseth)
 Colour : 28 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.061
 Final Gravity : 1.015

Fermentables (5.55 kg)

3.08 kg - 10 min - Boil - Milk Sugar (Lactose...
 1.48 kg - Pale Malt, Maris Otter 5.9 EBC (26.7%)
 330 g - Munich Malt 17.7 EBC (6%)
 210 g - Brown Malt (Simpsons) 295 EBC (3.8%)
 210 g - Oats, Flaked 2 EBC (3.8%)
 120 g - Caramel/Crystal Malt -120L 235 EBC (2...
 60 g - Chocolate Malt (Joe White) 750 EBC (1.1%)
 60 g - Crystal, Medium (Simpsons) 108 EBC (1.1%)

Hops (50 g)

60 min - 10 g - Magnum - 13% (17 IBU)
 10 min - 20 g - Challenger - 6.5% (6 IBU)
 10 min - 20 g - Northern Brewer - 8.5% (8 IBU)

Miscellaneous

Secondary - 100 g - Oak Chips
 Secondary - 2 items - Vanilla Beans

Yeast

50.28 ml - DCL/Fermentis Safale American US-05

ROBOBREW - Higgs

Batch Size : 23 L
 Boil Size : 28 L
 Post-Boil Vol : 26.05 L

Mash Water : 10.08 L
 Sparge Water : 18.78 L
 Sparge Water Temp : 75.6 °C
 Boil Time : 60 min
 Total Water : 28.86 L

Brewhouse Efficiency: 76%
 Mash Efficiency: 82.6%



28 EBC

Mash Profile

Single Infusion, Full Body
 68.9 °C - 45 min - Mash In
 75.6 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 5 days - Primary
 20 °C - 5 days - Secondary
 4 °C - 2 days - Cold Crash
 4 °C - 7 days - Carbonation

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

Add the oak chips in a hop bag to secondary. This amount made it pretty woody. I defs wouldn't add any more.