

Nut Juice Coconut Porter - 7.4%

American Porter

Author: Ack

Type: All Grain

IBU : 40 (Tinseth)
Color : 28 SRM
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.061 / 15 °P
Original Gravity : 1.075 / 18.1 °P
Final Gravity : 1.019 / 4.8 °P

Fermentables (29 lb 11.6 oz)

24 lb - Pale Malt (2 Row) US 2 °L (80.7%)
2 lb - Vienna Malt 3.1 °L (6.7%)
1 lb 9.6 oz - Chocolate Wheat Malt 295.9 °L (...
1 lb 8 oz - Caramel/Crystal Malt - 80L 59.6 °...
10 oz - Cara-Pils/Dextrine 2 °L (2.1%)

Hops (2.55 oz)

60 min - 1.8 oz - Columbus (Tomahawk) - 14% (...
15 min - 0.5 oz - Cascade - 5.5% (2 IBU)
5 min - 0.25 oz - Hallertauer - 4.8% (0 IBU)

Miscellaneous

5 min - Boil - 0.91 items - Whirlfloc Tablet
Secondary - 2 lb - Flaked Coconut Toasted

Yeast

23.66 ml - DCL/Fermentis SafAle English Ale S-04
23.66 ml - Danstar Nottingham -

BIAB - Large 10 Gal/38 l Batch

Batch Size : 10 gal
Boil Size : 14.66 gal
Post-Boil V.: 11.98 gal

Mash Water : 9.62 gal
Sparge Water: 7.31 gal @ 168 °F
Boil Time : 90 min
Total Water : 16.92 gal

Brewhouse Efficiency: 70%
Mash Efficiency : 80.5%



28 SRM

Mash Profile

Single Infusion, Medium Body, Batch Sparge
152 °F - 60 min - Mash In

Fermentation Profile

Imported
64 °F - 4 days - Primary
68 °F - 10 days - Secondary
64.9 °F - 30 days - Conditioning

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