

Recipe Name:	Vanilla Coffee Porter	Batch Size:	5.5 gal
Beer Type:	Porter	Boil Time:	60
Brew Date:	12/19/21	Exp. Efficiency:	

Grains & Ingredients	
Type	Amount
Maris Otter	11lb
Brown	1lb
Black Patent	8oz
American Chocolate	1lb
Flaked Oats	1lb
Vanilla Extract	2oz (end of boil: 5 mins)
COffee Beans	6oz entered on 1 12oz (2ndary)
Vanilla Extract	2oz (2ndary/@keg)

Mash Schedule		
Name/Infusion Amount	Temp	Time
Mash (8gal)	155	60
Sparge (2gal)	168	10

Water Mineral / pH Adjustments
RO water (culligan)

Hops			
Type	Amount	AA	Boil Time
Chinook (home g	2oz	12	45

Yeast	
Type	London ESB
Avg. Attenuation	73%
Fermentation Temp	
Starter	

Batch Vital Statistics	
Predicted Pre-Boil Gravity	1.051
Predicted Original Gravity	1.071
Predicted Final Gravity	1.024
Expected Alcohol By Volume	6.16875
IBUs (bitterness)	
SRM (Color)	45.15
Brew house efficiency	75%
Carbonation Level	

Cost	\$
Grains	
Hops	
Yeast	
Other	
Total	

Notes:
Mash in 10:30am
Boil done @ 1:45pm
Fermenter "E"
Beans removed on 1/3/22 in early AM.

Hydrometer Readings @ 60F		
	Date	Gravity
Pre-Boil		
After-Boil		1.064
Racked		1.022
Final		

abv	5.5125
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