

Smoked Vailla Bourbon Porter

A ProMash Recipe Report

Recipe Specifics

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Batch Size (Gal): 5.00 Wort Size (Gal): 5.00  
 Total Grain (Lbs): 10.50  
 Anticipated OG: 1.056 Plato: 13.74  
 Anticipated SRM: 42.3  
 Anticipated IBU: 37.0  
 Brewhouse Efficiency: 75 %  
 Wort Boil Time: 60 Minutes

Pre-Boil Amounts

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Evaporation Rate: 15.00 Percent Per Hour  
 Pre-Boil Wort Size: 5.88 Gal  
 Pre-Boil Gravity: 1.047 SG 11.76 Plato

Formulas Used

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Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.  
 Final Gravity Calculation Based on Points.  
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg  
 Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey  
 Hop IBU Formula Used: Rager

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
47.6	5.00 lbs.	Pale Malt(2-row)	America	1.036	2
9.5	1.00 lbs.	Crystal 40L	America	1.034	40
9.5	1.00 lbs.	Chocolate Malt	America	1.029	350
9.5	1.00 lbs.	Smoked(Bamberg)	Germany	1.037	9
4.8	0.50 lbs.	Brown Malt	Great Britain	1.032	70
2.4	0.25 lbs.	Cara-Pils Dextrine Malt		1.033	2
2.4	0.25 lbs.	Wheat Malt	America	1.038	2
4.8	0.50 lbs.	Dark Chocolate Malt		1.030	420
9.5	1.00 lbs.	Cascade Beer Candi Syrup Vanilla Molasses Bourbon	Washington	1.032	1

Potential represented as SG per pound per gallon.

## Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.00 oz.	Goldings - B.C.	Whole	4.25	37.0	60 min.

## Extras

Amount	Name	Type	Time
0.10 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast----Lallemand Windsor

Mash Schedule-----Mash Type: Single Step

Grain Lbs: 9.50

Water Qts: 15.68 - Before Additional Infusions

Water Gal: 3.92 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.65 - Before Additional Infusions

Saccharification Rest Temp : 0 Time: 0

Mash-out Rest Temp : 152 Time: 60

Sparge Temp : 168 Time: 35

Total Mash Volume Gal: 4.68 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.