BeerSmith 2 Recipe Printout - http://www.beersmith.com
Recipe: BF Community Brew #1
Brewer: Bob
Asst Brewer:
Style: American Porter
TYPE: All Grain
Taste: (30.0)

Recipe Specifications

Boil Size: 6.69 gal
Post Boil Volume: 5.94 gal
Batch Size (fermenter): 5.25 gal
Bottling Volume: 5.00 gal
Estimated OG: 1.058 SG
Estimated Color: 35.7 SRM
Estimated IBU: 35.8 IBUs
Brewhouse Efficiency: 70.00 %
Est Mash Efficiency: 76.0 %
Boil Time: 60 Minutes

Ingredients:

Amt	Name	Type	#	%/IBU	Volume
7.78 gal	001 - R.O.Water	Water	1	-	-
0.75 tsp	Calcium Chloride (Mash)	Water Agent	2	-	-
0.63 tsp	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
0.13 tsp	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
8 lbs 12.0 oz	Viking 2-row Extra Pale (1.8 SRM)	Grain	5	71.8 %	0.68 gal
1 lbs	Crystal 80L, Briess (80.0 SRM)	Grain	6	8.2 %	0.08 gal
1 lbs	Flaked Barley (2.0 SRM)	Grain	7	7.7 %	0.07 gal
8.0 oz	CARAFA Special Type 1, Weyermann (320.0 SRM)	Grain	8	4.1 %	0.04 gal
8.0 oz	Chocolate Malt, Briess (350.0 SRM)	Grain	9	4.1 %	0.04 gal
8.0 oz	Roasted Barley, Viking (300.0 SRM)	Grain	10	4.1 %	0.04 gal
21.00 g	Centenial [8.40 %] - First Wort 60.0 min	Hop	11	17.8 IBUs	-
15.00 g	Chinook, [13.10 %] - Boil 60.0 min	Hop	12	18.0 IBUs	-
1.00 Items	Whirlfloc (Boil 10.0 mins)	Fining	13	-	-
0.50 tsp	Wyeast nutrient (Boil 10.0 mins)	Other	14	-	-
1.0 pkg	BRY-97 for starters (Lallemand #)	Yeast	15	-	-

Mash Schedule: 23 - BIAB,Medium/ Full Body 154F
Total Grain Weight: 12 lbs 3.1 oz

Name	Description	Step Temperat	Step Time
Saccharification	Add 31.12 qt of water at 163.6 F	154.0 F	60 min

Sparge: If steeping, remove grains, and prepare to boil wort
Notes:

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