MT 81 HOMEBREW SUPPLY
425-292-9752

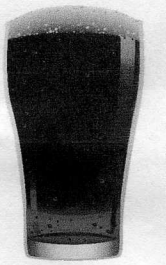
Mac n' Jacks Black Cat Porte

Robust Porter (12 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 5.71 gal
Boil Time: 60 min
End of Boil Vol: 5.21 gal
Final Bottling Vol: 5.00 gal
Fermentation: My Aging Profile

Taste Notes:

Date: 23 Dec 2017
Brewer: Natalie
Asst Brewer:
Equipment: My Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Brown Malt (65.0 SRM)	Grain	1	5.1 %
8.0 oz	Dark Chocolate Malt (568.0 SRM)	Grain	2	5.1 %
8.0 oz	Victory Malt (25.0 SRM)	Grain	3	5.1 %
4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	2.5 %
4.0 oz	Roasted Barley (300.0 SRM)	Grain	5	2.5 %
2 lbs	Light Dry Extract (8.0 SRM)	Dry Extract	6	20.2 %
5 lbs 14.4 oz	Pale Liquid Extract (8.0 SRM)	Extract	7	59.6 %
1.00 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	8	20.1 IBUs
1.00 oz	Goldings, East Kent [5.00 %] - Boil 30.0 min	Hop	9	14.0 IBUs
0.50 oz	Cascade [5.50 %] - Boil 0.0 min	Hop	10	0.0 IBUs
0.50 oz	Goldings, East Kent [5.00 %] - Boil 0.0 min	Hop	11	0.0 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23..	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.062 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 5.9 %
Bitterness: 34 1 IBUs
Est Color: 33.6 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: My Mash
Sparge Water: 6.91 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.53
Measured Mash PH: 5.20

Total Grain Weight: 9 lbs 14 4 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

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

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93

107 12oz BOTTLES IN 10 GALLONS

2 2 GAL 12oz 12 — 107 12 1280

Platform 2 Porter

Estimates:	O.G. 1.057	F.G. 1.013	ABV 5.8%	39 IBU	30 SRM	4 to 6 weeks

INVENTORY

Please double-check that your kit box contains the following items:

- 5.9 lbs Golden Light Liquid Malt Extract
- 1.5 lbs Golden Light Dry Malt Extract
- Crushed Specialty Grains (Carabrown, Crystal 40L, Dark Chocolate & Black Malt)
- 1.5 oz Northern Brewer (60 min)
- 0.5 oz UK Goldings Hops (15 min)
- 0.5 oz UK Goldings Hops (0 min)
- Safeale US-05 Yeast or Wyeast 1056 American Ale Yeast
- Grain steeping bag
- Corn sugar (use at bottling time)

If using liquid yeast, refrigerate the yeast as soon as possible and keep it refrigerated until brewing day.

EQUIPMENT REQUIREMENTS

- Stock pot or brewing kettle of at least 14 quarts (3.5 gallon) capacity
- Basic homebrewing equipment kit designed for 5 gallon batches
- Approximately 50 12oz or 28 22oz brown crown cap (pry-off) beer bottles

BREWING INSTRUCTIONS

ONLY IF USING LIQUID YEAST: *Between 4 and 24 hours prior to brewing, remove the yeast from the refrigerator and activate the yeast by following the directions on the back of the yeast packaging. Leave package in a warm place between 70°F and 80°F.*

1. Fill your brewing kettle with 10 quarts (2.5 gallons) of clean, good tasting tap water or spring water. Do not use distilled water. Place kettle on a burner on high heat.
2. Carefully pour crushed specialty grains to the supplied muslin grain bag and tie the bag closed. When the water is warm, put the muslin bag of grains into the kettle to steep. After 20 minutes or when the water temperature reaches 170°F, remove the bag from the water.
3. When the water reaches a boil, remove the kettle from heat and carefully stir in the liquid malt extract and dry malt extract. Make sure the sugary malt extracts are well dissolved to prevent scorching on the bottom of the kettle.
4. Place the kettle back onto the burner and return to a boil. Throughout the boiling process, be careful to watch the kettle in case it boils over. Note the current time. The boil will take a total of 60 minutes.
5. At the start of the boil, add the contents of the package of Northern Brewer hops.
6. With 15 minutes remaining of the boil, add the contents of one of the packages of UK Goldings hops.
7. When the 60 minutes is complete, add the contents of the other package of UK Goldings hops and remove the kettle from heat.
8. Cool the unfermented beer (or "wort" in brewer speak) as quickly as possible to around 100°F by placing your kettle in a sink of cold water (preferably water with ice) or by using an immersion chiller. Do not add ice directly to the wort.
9. Clean and sanitize your fermentation equipment including primary fermentation bucket, lid, stopper, airlock, and anything else that may come into contact with the wort such as funnels or strainers.
10. Once the wort is cool, pour the contents of the kettle into your primary fermenter making sure to leave behind as much sediment as possible. Using a strainer will help keep left over hop debris from entering your fermenter. While pouring, it is good for the wort to splash in the fermenter because it adds oxygen that the yeast need in order to reproduce.
11. Add cold water until the total volume of liquid in the fermenter is at the 5 gallon mark.
12. ***If you have a hydrometer***, use it to test the specific gravity of the wort in the fermenter. Record the measurement in the space provided below (O.G.).
13. With the lid on, rock or shake the fermenter for several minutes to add additional oxygen.
14. When the temperature of the wort is below 80°F, add the yeast according to the instructions on the yeast package.
15. Add water to the airlock and install it on the fermenter. Move the fermenter to a warm location, away from direct sunlight.
16. Active fermentation should begin within 48 hours. You can confirm this by observing bubbles coming through the airlock or by the presence of foam on the surface of the fermenting beer.

After one to two weeks...

17. Fermentation will stop. This can be determined by the foam disappearing from the surface of the beer and lack of airlock activity. If you have a hydrometer, take a specific gravity measurement. The gravity should be somewhere near 1.012 to 1.015. Record it below (F.G.)
18. After confirming that fermentation is complete, wait one additional week before bottling.

BOTTLING INSTRUCTIONS

19. ***If kegging***, skip the below steps and force carbonate to 2.3 volumes of CO_2.
20. ***If bottling***, clean and sanitize everything that will come into contact with the beer including bottles, bottle caps, bottling wand, siphon equipment, bottling bucket, etc.
21. Dissolve the included corn sugar into 2 cups of clean water and bring to a boil. Pour the solution into your bottling bucket.
22. Transfer the beer to the bottling bucket either by siphon or spigot. Rock the bucket to evenly mix the corn sugar solution or stir with a large sanitized spoon.
23. Fill the bottles and cap them. Leave the bottles in a warm dark place for 2 weeks.
24. Refrigerate the bottled beer and enjoy.

Mac. Jacks BLACK GR PORTER

Brew Date	1/21/18	11/10/18
Bottle Date		
O.G.	1.030	1054
F.G.	1.015	
Notes	2018 - WET 81 EA 12oz BOTTLES	