League Nick Danger Porter (PE)

Robust Porter (12 B)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 7.00 L
Boil Time: 40 min
Final Bottling Vol: 21.49 L
Fermentation: Ale with Diacetyl Rest

Date: 29 Oct 2020
Efficiency: 55.00 %
Est Mash Efficiency: 59.5 %



Brewing Notes:
This recipe is based on the Denny Conn recipe Nick Danger Porter with the following modifications:
- all NZ malts have been used.
- additional Tettnang hops have been substituted for the Magnum hop bittering addition.
It is very similar to the version brewed at the 2018 Marchfest Brew Zone with Denny when he was here as a presenter for the NZ Homebrew Conference.

This beer uses almost 1.8 kg of specialty grains and therefore needs a 10L pot to prepare (at a minimum). It also requires a 40 min boil to achieve the desired hop bitterness. There is also a total of 150g of hops that go in the boil, suggest using hop sacks for the two additions.

1. Heat 5.4L of water to 70C, remove from heat, add grains mixing thoroughly, cover and let steep for 30 min.
2. When complete, remove grain, rinse with 3.0L of warm water and top up to a boil volume of 7 L.
3. If flavour minerals are available, add to boil. Boil for 40 min adding hops as indicated.
4. If available, add yeast nutrient 15 min prior to the end of boil.
5. At the end of the boil, remove from the heat and dissolve the brew enhancer (DME) into the wort.
6. While the wort is cooling, dissolve the LME into the fermenter as normal.
7. Strain out the hops and add the cooled liquid to the LME mixture. Top up to 23 L.
8. It is recommended that the yeast be rehydrated per the manufacturer's instructions. Pitch at 18C and maintain between 18 - 20C until fermentation slows.
9. Once fermentation slows (~5 - 7 days), raise the temperature to 22C for a diacetyl rest and maintain until fermenation is complete (~5 days).
10. If possible, cold crash to 2C for two days.
11. Carbonate to 2.3 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.675 kg	Gladfield Munich Malt (15.5 EBC)	Grain	1	13.0 %	0.44 L
0.450 kg	Gladfield Medium Crystal Malt (111.0 EBC)	Grain	2	8.7 %	0.29 L
0.340 kg	Gladfield Light Chocolate Malt (900.0 EBC)	Grain	3	6.5 %	0.22 L
0.180 kg	Gladfield Dark Crystal Malt (190.0 EBC)	Grain	4	3.5 %	0.12 L
0.090 kg	Gladfield Shepherds Delight Malt (300.0 EBC)	Grain	5	1.7 %	0.06 L
0.060 kg	Gladfield Roast Barley (1450.0 EBC)	Grain	6	1.2 %	0.04 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 5.38 L of water and heat to 67.0 C over 0…	67.0 C	30 min

◯ Add water to achieve boil volume of 7.00 L
◯ Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.20 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	7	-	-
2.50 g	Calcium Chloride (Boil)	Water Agent	8	-	-
100.00 g	Tettnang (Tettnang Tettnager) [4.10 %] - Boil 40.0…	Hop	9	38.4 IBUs	-
10.00 g	Cascade [4.50 %] - Boil 40.0 min	Hop	10	4.2 IBUs	-
1.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	11	-	-
40.00 g	Cascade [4.50 %] - Boil 10.0 min	Hop	12	7.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.000 kg	Mangrove Jacks Brew Enhancer [Whirlpool] (5.9 EBC)	Dry Extract	13	19.2 %	0.66 L

◯ Estimated Post Boil Vol: 6.44 L and Est Post Boil Gravity: 1.060 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.400 kg	Light Pure Liquid Malt Extract (MJ) [Primary] (6.5 EBC)	Extract	14	46.2 %	1.68 L
2.0 pkg	Safale American (DCL/Fermentis #US-05) [0.05 L]	Yeast	15	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.060 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 29 Oct 2020 - Primary Fermentation (7.00 days at 18.0 C ending at 20.0 C)
◯ 05 Nov 2020 - Secondary Fermentation (5.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.013 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 126.38 g Corn Sugar