

Ghost Pepper Porter

Spice, Herb, or Vegetable Beer

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.41 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 10/25/2011
Brewer: Alex Cando
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8.50 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	80.95 %
0.50 lb	Amber Malt (22.0 SRM)	Grain	4.76 %
0.50 lb	Barley, Flaked (1.7 SRM)	Grain	4.76 %
0.50 lb	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4.76 %
0.50 lb	Roasted Barley (300.0 SRM)	Grain	4.76 %
1.00 oz	Goldings, East Kent [5.00 %] (90 min) (First Wort Hop)	Hops	24.6 IBU
0.50 oz	Goldings, East Kent [5.00 %] (30 min)	Hops	5.7 IBU
0.50 oz	Goldings, East Kent [5.00 %] (15 min)	Hops	3.0 IBU
1.00 items	Ghost Pepper (Secondary 4.0 days)	Misc	
1 Pkgs	British Ale (Wyeast Labs #1098)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.67 %
Bitterness: 33.3 IBU
Est Color: 18.6 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:



Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 2.80 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10.50 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 13.13 qt of water at 165.9 F	154.0 F
10 min	Mash Out	Add 7.35 qt of water at 196.6 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2) **Volumes of CO2:** 2.4

Pressure/Weight: 13.7 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 45.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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