

# #018 Dark Planet

Robust Porter (12 B)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 30.00 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.11 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Single Stage

**Date:** 16 Jan 2014  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 70.00 %  
**Est Mash Efficiency:** 72.8 %  
**Taste Rating:** 43.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt (2 Row) US (3.9 EBC)	Grain	1	70.9 %
1.00 kg	Wheat Malt, Dark (Weyermann) (13.8 EBC)	Grain	2	14.2 %
0.45 kg	Chocolate Malt (940.0 EBC)	Grain	3	6.4 %
0.40 kg	Caramel/Crystal Malt - 80L (150.0 EBC)	Grain	4	5.6 %
0.20 kg	Carahell (Weyermann) (25.6 EBC)	Grain	5	2.8 %
10.00 g	Pacific Gem [15.00 %] - First Wort 60.0 min	Hop	6	15.9 IBUs
10.00 g	Pacific Gem [15.00 %] - Boil 30.0 min	Hop	7	11.1 IBUs
10.00 g	Pacific Gem [15.00 %] - Steep/Whirlpool 10.0 min	Hop	8	2.6 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.059 SG  
**Est Final Gravity:** 1.016 SG  
**Estimated Alcohol by Vol:** 5.7 %  
**Bitterness:** 29.6 IBUs  
**Est Color:** 62.1 EBC

**Measured Original Gravity:** 1.049 SG  
**Measured Final Gravity:** 1.009 SG  
**Actual Alcohol by Vol:** 5.2 %  
**Calories:** 454.5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 11.32 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 7.05 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.38 l of water at 75.7 C	68.9 C	45 min
Mash Out	Add 7.35 l of water at 94.7 C	75.6 C	10 min

**Sparge:** Fly sparge with 11.32 l water at 75.6 C

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

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 137.22 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2.4  
**Carbonation Used:** Bottle with 137.22 g Table Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 19.4 C

## Notes

Igen lav effektivitet. Øv.

Tilsat 200 g solbær der havde trukket i ca 3 dl rom sammen med et par egetræsstænger.

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