



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	Chilli and Vanilla Porter
Competition	Winter Porter
Brewer	Ian Priddey
Beer Type	Porter
Original Gravity	1052
Final Gravity	1014
Brew Length	4 Gal/19 Ltr
Malt Schedule	3,235g Pale Ale Malt, 500g Amber Malt, 200g Black Malt, 125 g Flaked Barley, 100g Crystal Malt (60 EBC)
Other Ingredients	1 dried home-grown chilli, 1 Madagascan Vanilla pod, 1 teaspoon Irish Moss.
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	1 oz (28g) Goldings and half oz (14 g) Cascade (both home grown) 50 mins boil.
Boil Time	70 mins
Yeast	2 packets (22g total) Wilko Gervin English Ale Yeast; hydrated prior to pitching.
EBU Bitterness	Estimated at about 30.
ABV	5.1%
Brewers Comments	<p>Brewed in a "Grainfather".</p> <p>One hour mash at 67 degrees C (152.5 F).</p> <p>Irish Moss hydrated and added for last 15 mins of boil.</p> <p>Chilli and half of the vanilla pod chopped and added 2 mins after the end of the boil, then steeped for 17 mins before start of collection of the chilled wort (22 degrees C, 72 F).</p> <p>Racked after two days to a carboy and remaining half chopped Vanilla pod added for six days secondary fermentation prior to bottling.</p>