

# 122 Chokolade Porter

Baltisk Porter (9 D)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 44,33 L  
**Boil Time:** 80 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Lager, Two Stage

**Date:** 30 Oct 2022  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	76,3 %	6,52 L
0,70 kg	Chateau Special B (300,0 EBC)	Grain	2	5,3 %	0,46 L
0,40 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	3	3,1 %	0,26 L
0,40 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	3,1 %	0,26 L
0,40 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	5	3,1 %	0,26 L
0,20 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	6	1,5 %	0,13 L
1,00 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	7	7,6 %	0,72 L
65,00 g	Hallertau Magnum [12,80 %] - Boil 55,0 min	Hop	8	44,5 IBUs	-
39,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 25,0 min	Hop	9	7,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	10	-	-
2,0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23,...	Yeast	11	-	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	12	-	-
250,00 g	Cacao Nibs (Secondary 5,0 mins)	Flavor	13	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,073 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 7,9 %  
**Bitterness:** 51,9 IBUs  
**Est Color:** 70,3 EBC

**Measured Original Gravity:** 1,068 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 7,2 %  
**Calories:** 647,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 14,45 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,40  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 13,10 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 43,00 L of water at 70,7 C	66,0 C	40 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	30 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 14,45 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:** 206,06 g

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
 Table Sugar

**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Two Stage  
**Fermenter:**

**Carbonation (from Meas Vol):** Bottle  
with 206,06 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 15,6 C

### Notes

50% RO vand 29L

Split batch porter og baltisk porter.

250 kakao nibs deles i to. hver 125g lægges i humlesok i et glas og dækkes med billig vodka eller ligende. De sidste 3 dage før flaskning hældes kakaosok og vodka i gærspandene.

Ca. 42L i 2 kegmitter ved 29 grader. Gær tilsættes, når de når rigtig temperatur.  
den ene i gærskab ved 14 grader.  
Den anden i garage ved ca. 18 grader.

2/11 Nibs kærnet i kaffekværn og overhældt med sprit.  
8/11 de havde opsuget spriten yderligere tilsat. Nu 3 dl/125g

Flasket 29/11.

Baltisk FG 1016 106g rørsukker/ 19,5L = 5,4g/L 1 x 9L fad, 21 x 0,5L flaske. Rød kapsel  
Ale FG 1014 95g rørsukker/ 19L = 5g/l 1 x 9L fad, 20 x 0,5L patentprop flasker.

*Created with BeerSmith*