

# 137 porter posebryg

Porter (8 D)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 31,85 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 23,79 L  
**Final Bottling Vol:** 18,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 23 Apr 2023  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** BIAB - Standard 5 Gal/19 l  
 Batch  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 79,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,00 kg	Fuglsang Pale Ale Malt (6,0 EBC)	Grain	1	57,1 %	1,96 L
1,00 kg	Vienna (6,0 EBC)	Grain	2	19,0 %	0,65 L
0,30 kg	Chateau Crystal (150,0 EBC)	Grain	3	5,7 %	0,20 L
0,30 kg	Chateau Special B (300,0 EBC)	Grain	4	5,7 %	0,20 L
0,30 kg	Chocolate Malt (900,0 EBC)	Grain	5	5,7 %	0,20 L
0,25 kg	Oats, Malted (2,0 EBC)	Grain	6	4,8 %	0,16 L
0,10 kg	Brown Malt (128,1 EBC)	Grain	7	1,9 %	0,07 L
25,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 60,0 min	Hop	8	15,4 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 25,0 min	Hop	9	8,6 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	10	-	-
20,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 3,0 min	Hop	11	1,5 IBUs	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,056 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 5,5 %  
**Bitterness:** 25,5 IBUs  
**Est Color:** 60,4 EBC

**Measured Original Gravity:** 1,059 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 5,4 %  
**Calories:** 563,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 15,11 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,37  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 5,25 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 22,00 L of water at 71,1 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 15,11 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:** 98,94 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 98,94 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 85,63 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand

Malt oprydning rester fra lager.

Safale S-04

Sedimentation: høj

Slutdensitet: Medium

Gæring temperatur: 18-24 ° C.

19,5L på 23 grader i brewbucket i bryggers brewbucket sat til 20 grader.

Flasket 21/5:

ca. 16L i 19L fad med 90g sukker = 5,6g/L

*Created with [BeerSmith](#)*