

142 Baltic Pipeline off beer mere

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: 21 May 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 65,00 %
Est Mash Efficiency: 65,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
11,20 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	71,8 %	7,30 L
0,70 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	2	4,5 %	0,46 L
0,70 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	4,5 %	0,46 L
0,60 kg	Chocolate Wheat (Weyermann) (1000,0 EBC)	Grain	4	3,8 %	0,39 L
0,20 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	1,3 %	0,13 L
0,20 kg	Chateau Special B (300,0 EBC)	Grain	6	1,3 %	0,13 L
1,00 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	7	6,4 %	0,64 L
1,00 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	8	6,4 %	0,72 L
80,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	9	50,7 IBUs	-
1,00 Items	Protafloc (Boil 3,0 mins)	Fining	10	-	-
5,0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23...	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,086 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 9,2 %
Bitterness: 50,7 IBUs
Est Color: 80,7 EBC

Measured Original Gravity: 1,080 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 8,4 %
Calories: 773,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 9,96 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,45
Measured Mash PH: 0,00

Total Grain Weight: 15,60 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 48,99 L of water at 70,6 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 9,96 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
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 225,65 g Table Sugar

Age for: 30,00 days

Storage Temperature: 15,6 C

Notes

50% RO vand 29L

Saflager S-189

Sedimentation: Høj

Final Vægtfylde: Medium

Gæring temperatur: 9-15 ° C (ideelt 12 ° C)s at ideally 12°C – 15°C

Dosis: 8-12 g / 10 liter. Ved stigende temperaturer under 12 ° C dosis på op til 20-30 g / liter 10

Alcohol tolerance 9-11%

Apparent attenuation 80-84%

Vienna "Giver øllen en gylden farve, men også krop og fylde, ligesom det tilføres aromaer af karamel."

Cara-Munich "Giver fylde, restsukker og karamelagtig smag."

Chocolate wheat "en fyldig, ristet hvede malt, primært brugt til at tilføje mørk farve og en let ristning til øl. I større mængder vil den også bidrage med en let tørhed.."

CaraGold "Cara Gold malt bidrager med en stor caramel-sød aroma og en unik toffee smag"

Carafa special III "add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer.

Produces opaque beer with mild, but noticeable roasted aftertaste. "

"muscovadosukker har en smag der minder om lakrids og anis sammen med smag af mørke frugter, melasse og rom."

Ca. 46L kølet til 25 grader i 55L tank i ferminator ved 12 grader. gær tilsat 30/5 kl 7.

Ferminatoren kan ikke klare opgave i "sommervarmen". den relle gæringstemperatur er ca. 15 grader.

20/6:

6g sukker/L

19L fad

37 x 0,5L flaske 18,5L

14 x 0,33L flaske 4,6L

42,16L

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