

# 156 Den Hæse hane

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:** 19 Nov 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	67,5 %	7,30 L
0,80 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	2	4,8 %	0,52 L
0,70 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	4,2 %	0,46 L
0,60 kg	Chocolate Malt (689,5 EBC)	Grain	4	3,6 %	0,39 L
0,30 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	1,8 %	0,20 L
0,30 kg	Chateau Special B (300,0 EBC)	Grain	6	1,8 %	0,20 L
2,00 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	7	12,0 %	1,28 L
0,70 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	8	4,2 %	0,50 L
90,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	9	53,4 IBUs	-
1,00 Items	Protafloc (Boil 1,0 mins)	Fining	10	-	-
5,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,094 SG  
**Est Final Gravity:** 1,019 SG  
**Estimated Alcohol by Vol:** 10,0 %  
**Bitterness:** 53,4 IBUs  
**Est Color:** 77,6 EBC

**Measured Original Gravity:** 1,084 SG  
**Measured Final Gravity:** 1,020 SG  
**Actual Alcohol by Vol:** 8,6 %  
**Calories:** 818,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 11,24 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,42  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 16,60 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 48,01 L of water at 70,8 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 11,24 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 224,79 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

### Notes

50% RO vand 29L

44L overført til tank ved 35 grader.

Pumpen havde sat sig. Vi var nødt til at spule bagud med vandslange.

20/11 kl 7:

3,5L trup fra bryg 154 tilsat ved 11 grader. Gærmængden i opskriften er bare et bud.  
Stillet i garage ved ca. 11 grader.

3/12:

32L i træfad

24 x 0,5L flaske fik 35g sukker.

1/4:

Tappet fra fad

1 x19L fad

25 x 0,5L flasker

fik 5,5g sukker/liter

SG 1022

*Created with BeerSmith*