

167 Porter

Porter (8 D)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 21,79 L
Boil Time: 60 min
End of Boil Vol: 19,79 L
Final Bottling Vol: 17,80 L
Fermentation: Ale, Two Stage

Date: 17 Mar 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Maris Otter (Crisp) (7,9 EBC)	Grain	1	80,9 %	2,61 L
0,40 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	2	8,1 %	0,26 L
0,34 kg	Chocolate Malt (886,5 EBC)	Grain	3	6,9 %	0,22 L
0,20 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	4	4,0 %	0,14 L
15,00 g	First Gold [8,60 %] - Boil 60,0 min	Hop	5	17,1 IBUs	-
10,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 20,0 min	Hop	6	4,6 IBUs	-
10,00 g	First Gold [8,60 %] - Boil 20,0 min	Hop	7	6,9 IBUs	-
32,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 5,0 min	Hop	8	4,8 IBUs	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 33,5 IBUs
Est Color: 95,9 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 4,4 %
Calories: 475,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 7,57 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,44
Measured Mash PH: 0,00

Total Grain Weight: 4,94 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 20,17 L of water at 71,0 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 7,57 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: 95,27 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 95,27 g Table Sugar
Carbonation (from Meas Vol): Bottle with 111,06 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

SafAle S-04

Sedimentation: Høj (bundfældningsevne)

Attenuation: 74-82% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 15-20 grader

Sparge 7L.

Pumpen satte sig. Urten blev hældt i tank gennem "marmelade filteret".

Gær rehydreret,

Ca. 22L i Bucket Buddy uden varme sat i huset ved ca. 20 grader.

18/3: Rum temperatur 19,5 grader. Gæringstemperatur i tanken 25,1 grader.

1/4:

5,5g sukker/Liter

1 x 9L fad

23,5 x 0,5L flaske

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