

181 Klassisk Porter

Porter (8 D)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 46,21 L
Boil Time: 60 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 25 Aug 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,20 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	74,2 %	5,35 L
1,40 kg	Brown Malt (Crisp) (185,0 EBC)	Grain	2	12,7 %	0,91 L
1,20 kg	Crystal 150 (170,0 EBC)	Grain	3	10,9 %	0,78 L
0,25 kg	Chocolate Malt (900,0 EBC)	Grain	4	2,3 %	0,16 L
60,00 g	Fuggles [5,50 %] - Boil 60,0 min	Hop	5	20,2 IBUs	-
50,00 g	Fuggles [5,50 %] - Boil 10,0 min	Hop	6	7,8 IBUs	-
1,0 pkg	London Ale (White Labs #WLP013) [35,49 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,059 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 28,0 IBUs
Est Color: 58,3 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 12,28 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,27
Measured Mash PH: 0,00

Total Grain Weight: 11,05 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 45,00 L of water at 70,1 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 12,28 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: 203,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 203,38 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

23/8 formiddag gærstarter sat over.

Sparge 13,5L

Ca. 35L 26 grader varmt i 55L ståltank i gærskab sat til 10 grader.

Gær tilsat 21.30 ved 18 grader.

15/10:

Hældt i kloaken. :-)

Der var tydelig pellicle.

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