

# 200 Baltic Pipeline (4)

Baltisk Porter (9 D)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 47,96 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 42,71 L  
**Final Bottling Vol:** 38,00 L  
**Fermentation:** Lager, Two Stage

**Date:** 09 Feb 2025  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 66,6 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
11,60 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	75,3 %	7,56 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) (817,5 EBC)	Grain	4	3,9 %	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
80,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	7	58,0 IBUs	-
1,00 Items	Protafloc (Boil 11,0 mins)	Fining	8	-	-
0,70 kg	DME Golden Light (Briess) [Primary] (7,9 EBC)	Dry Extract	9	4,5 %	0,45 L
0,70 kg	Muscovado sugar [Primary] (80,0 EBC)	Sugar	10	4,5 %	0,50 L
5,0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23...	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,083 SG  
**Est Final Gravity:** 1,018 SG  
**Estimated Alcohol by Vol:** 8,7 %  
**Bitterness:** 58,0 IBUs  
**Est Color:** 73,1 EBC

**Measured Original Gravity:** 1,086 SG  
**Measured Final Gravity:** 1,019 SG  
**Actual Alcohol by Vol:** 9,0 %  
**Calories:** 838,3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 16,98 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,46  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 15,40 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 71,2 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 16,98 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:** Lager, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 203,38 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 198,03 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

40% RO vand

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."

12 SG lagt til OG (målt 1074). De kommer i som sukker og DME efter primær gæring.

Ca. 38L ca. 20 grader i stort plastfad. Gær tilsat direkte. Sat i bryggers ved 16 grader.

9/3:

82g/19L = 4,3g/L

77g/18L = 4,3g/L

*Created with BeerSmith*