

# 204 BB #15 Baltisk Porter

Baltisk Porter (9 D)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 22,83 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 L  
**Final Bottling Vol:** 18,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 23 Feb 2025  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 65,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,60 kg	Pilsner (4,5 EBC)	Grain	1	56,8 %	3,00 L
2,30 kg	Munich Malt (14,0 EBC)	Grain	2	28,4 %	1,50 L
0,90 kg	BEST Special X® (350,0 EBC)	Grain	3	11,1 %	0,59 L
0,30 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	3,7 %	0,20 L
50,00 g	Bramling Cross [4,70 %] - Boil 60,0 min	Hop	5	24,7 IBUs	-
25,00 g	Bramling Cross [4,70 %] - Boil 25,0 min	Hop	6	8,6 IBUs	-
25,00 g	Bramling Cross [4,70 %] - Boil 10,0 min	Hop	7	4,5 IBUs	-
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,081 SG  
**Est Final Gravity:** 1,021 SG  
**Estimated Alcohol by Vol:** 8,0 %  
**Bitterness:** 37,7 IBUs  
**Est Color:** 62,2 EBC

**Measured Original Gravity:** 1,077 SG  
**Measured Final Gravity:** 1,022 SG  
**Actual Alcohol by Vol:** 7,4 %  
**Calories:** 749,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 7,15 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,30  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 8,10 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 25,00 L of water at 73,6 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 7,15 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:** 100,62 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 100,62 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

40% RO vand

Bryg den bedste øl I kan ud fra følgende ingredienser: MALT: Pilsner, Munich, Cara Gold, Special X. HUMLE: Frit valgt blandt engelsk humle. GÆR: Saflager 34/70. ØVRIGE TILSÆTNINGER: Lakrids.

Ca. 10 - 9L i 2 små gærspande. De starter i fryrummet ved ca. 16 grader.

Gær direkte i.

23/3:

En spand fik 30g coop lakridspulver opløst i tysk Korn.

sukker 4g/L

15 x 0,5Lflasker

30/3:

Anden spand vand i gærlås skiftet ud med 38% alkohol.

Sat i fryser ved 0 grader.

3/4:

efter 20 timer ved - 10 grader blev 6,5L tappet på et 9L fad. 4l is blev efterladt.

Fad trygget op til 2 bar og rystet et par gange.

Ifølge denne beregner <https://brewingcalculators.com/freeze-distiling-abv/>

vil 10,5L på 7,4% der får fjernet 4L is være på 12%.

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