

Jule Porter BeerBattle #4

Porter (8 D)

Type: All Grain
Batch Size: 38,00 L
Boil Size: 44,95 L
Boil Time: 60 min
End of Boil Vol: 41,15 L
Final Bottling Vol: 37,00 L
Fermentation: Ale, Single Stage

Date: 03 Aug 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,50 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	73,5 %	4,89 L
0,90 kg	Chateau Cafe (500,0 EBC)	Grain	2	8,8 %	0,59 L
0,90 kg	Chateau Special B (300,0 EBC)	Grain	3	8,8 %	0,59 L
0,70 kg	Chocolate Malt (Thomas Fawcett) (1000,8 EBC)	Grain	4	6,9 %	0,46 L
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	5	2,0 %	0,13 L
25,00 g	El Dorado [12,40 %] - Boil 60,0 min	Hop	6	19,7 IBUs	-
35,00 g	El Dorado [12,40 %] - Boil 15,0 min	Hop	7	13,7 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 33,3 IBUs
Est Color: 94,3 EBC

Measured Original Gravity: 1,059 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 6,2 %
Calories: 555,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 22,16 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,25
Measured Mash PH: 0,00

Total Grain Weight: 10,20 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 33,00 L of water at 70,0 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	5 min

Sparge: Fly sparge with 22,16 L water at 77,0 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: 198,03 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 198,03 g Table Sugar
Carbonation (from Meas Vol): Bottle with 203,38 g Table Sugar
Age for: 80,00 days

Storage Temperature: 21,0 C

Notes

50% RO vand 28L

Tilsat efter en uge 70g engelsk lakrids, 50g sød appelsinskal og 35g træ fra Whisky tønde opløst i ca. 50cl rom i secondary.

Safale S-04, Engelsk Ale gær. Gæring vise hurtige og fremragende sedimentering (flokkulering) egenskaber.

Fås i poser 11,5 g. Megte populær og effektiv tørgær.

Den berømte engelsk ale gær, der kan bruges til alle over-gæret øl.

Sedimentation: høj

Slutdensitet: Medium

Gæring temperatur: 18-24 ° C.

Brug Dosis: 0,5 til 0,8 g / l

Basis malt nedroslet med 0,8 kg i håb om at få bedre effektivitet. Vi fik forventet effektivitet, så det virkede vist.

Vi recirkulerede ca. 6L med kande inden sparge.

Mashout kom op på 84 grader. Varmelegemede slukkede ikke. Vi trak malt piben op efter ca. 5 minutter.

Begge spande i garage ved ca. 20 grader.

140g/19L = 7,4g/L

130g/19L = 6,8g/L

20 ½L flasker + 2 fade ca. 38L

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