

# 64 Cremet porter med røg

Porter (8 D)

**Type:** All Grain  
**Batch Size:** 36,00 L  
**Boil Size:** 43,56 L  
**Boil Time:** 71 min  
**End of Boil Vol:** 39,06 L  
**Final Bottling Vol:** 35,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 08 Dec 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 72,9 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,0 %	0,10 L
6,00 kg	Viking Vienna Malt (8,5 EBC)	Grain	2	57,7 %	3,91 L
2,00 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	3	19,2 %	1,30 L
0,50 kg	Carafa Special III (Weyermann) (1300,0 EBC)	Grain	4	4,8 %	0,33 L
0,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	5	4,8 %	0,33 L
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	6	4,8 %	0,33 L
0,40 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	7	3,8 %	0,26 L
0,30 kg	Chateau Special B (300,0 EBC)	Grain	8	2,9 %	0,20 L
0,10 kg	Roasted Barley (Thomas Fawcett) (1199,7 EBC)	Grain	9	1,0 %	0,07 L
35,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	10	23,6 IBUs	-
50,00 g	Cascade [5,70 %] - Boil 15,0 min	Hop	11	9,3 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	12	-	-
47,00 g	El Dorado [12,40 %] - Boil 3,0 min	Hop	13	4,8 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	14	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,061 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 6,7 %  
**Bitterness:** 37,7 IBUs  
**Est Color:** 72,5 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 6,8 %  
**Calories:** 617,6 kcal/l

## Mash Profile

**Mash Name:** 63-68 grader  
**Sparge Water:** 18,63 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,48  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 10,40 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 Step	Add 35,34 L of water at 53,5 C	50,0 C	20 min
Mash Step	Add 0,00 L of water at 63,0 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

**Sparge:** Fly sparge with 18,63 L water at 75,6 C

**Mash Notes:**

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 187,32 g

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 187,32 g  
 Table Sugar

**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Carbonation (from Meas Vol):** Bottle  
with 130,06 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

### Notes

50% RO vand 27L

Ifølge Borg giver rug en cremet mundfølelse. <https://haandbrygforum.dk/viewtopic.php?f=4&t=7138>

Resten af vores El Dorado.

Jeg læste i en NEIPA opskrift at proteinpause giver mere cremet mundfølelse. Det må prøves.

63-68 pauser for at få en mere udgæret øl. Den burde få fedme nok fra malten.

Refrag målinger:

Mashout 1047

½ kog:

Danbrygger 1053

Gryde 1065

4,5L urt over i gryde og kogt ind til ca. 2,3L SG 1105

Ca. 28L i en spand sat i bryggers ved ca. 20 grader.

Karboneret med 158g/ 30L = 5,3g/L ( Nok mere 6,3g. Det endte kun med lidt under 25L.)

9L i fad

46 x 0,33L = 15,3L

I alt: 24,3L

*Created with BeerSmith*