

71 Oatmeal Porter

Porter (8 D)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 42,86 L
Boil Time: 60 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Single Stage

Date: 25 Apr 2020
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
0,50 kg	Rice Hulls (0,0 EBC)	Adjunct	1	4,8 %	0,50 L
6,70 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	64,6 %	4,37 L
1,00 kg	Oats, Malted (Thomas Fawcett) (3,9 EBC)	Grain	3	9,6 %	0,65 L
0,80 kg	Chateau Special B (300,0 EBC)	Grain	4	7,7 %	0,52 L
0,60 kg	Chocolate Malt (Thomas Fawcett) (1000,8 EBC)	Grain	5	5,8 %	0,39 L
0,50 kg	Chateau Cafe (500,0 EBC)	Grain	6	4,8 %	0,33 L
70,00 g	Northern Brewer [6,00 %] - Boil 60,0 min	Hop	7	28,3 IBUs	-
30,00 g	Northern Brewer [6,00 %] - Boil 15,0 min	Hop	8	6,0 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
0,27 kg	Milk Sugar (Lactose) [Whirlpool] (0,0 EBC)	Sugar	10	2,6 %	0,27 L
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,3 %
Bitterness: 34,3 IBUs
Est Color: 82,0 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,1 %
Calories: 477,8 kcal/l

Mash Profile

Mash Name: 63-68 grader
Sparge Water: 14,98 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,35
Measured Mash PH: 0,00

Total Grain Weight: 10,37 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 38,00 L of water at 67,7 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 14,98 L water at 75,6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 187,33 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,33 g Table Sugar
Carbonation (from Meas Vol): Bottle with 198,03 g Table Sugar
Age for: 80,00 days

Storage Temperature: 21,0 C

Notes

50% RO vand 26,5L

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

ca 33 IBU

ca 94 EBC

a 6%

Vi glemte lactosen. Den blev opløst i kogende vand og tilsat under kølning.

Start boil 43L

End boil 40L

Sparge 19L

ca 40l i stor og lille spand i bryggers.

66g sukker / 12L = 5,5g/L

150g sukker / 25L = 6g/L

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