

83 Lille Hindbær Porter

Baltisk Porter (9 D)

Type: All Grain
Batch Size: 10,00 L
Boil Size: 13,00 L
Boil Time: 60 min
End of Boil Vol: 7,62 L
Final Bottling Vol: 9,00 L
Fermentation: Lager, Single Stage

Date: 01 Nov 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: 13L gryde
Efficiency: 70,00 %
Est Mash Efficiency: 89,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1,50 kg	Maris Otter (Crisp) (7,9 EBC)	Grain	1	39,5 %	0,98 L
1,30 kg	Munich Malt (14,0 EBC)	Grain	2	34,2 %	0,85 L
0,50 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	3	13,2 %	0,33 L
0,30 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5,9 EBC)	Grain	4	7,9 %	0,20 L
0,20 kg	Chateau Special B (300,0 EBC)	Grain	5	5,3 %	0,13 L
30,00 g	Northern Brewer [6,00 %] - Boil 60,0 min	Hop	6	26,7 IBUs	-
30,00 g	Northern Brewer [6,00 %] - Boil 15,0 min	Hop	7	13,2 IBUs	-
1,0 pkg	Gozdawa Original British Ale Yeast 04 "Withbread"	Yeast	8	-	-
10,00 g	Pectic Enzyme (Secondary 4,0 days)	Other	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,083 SG
Est Final Gravity: 1,024 SG
Estimated Alcohol by Vol: 7,8 %
Bitterness: 39,9 IBUs
Est Color: 104,8 EBC

Measured Original Gravity: 1,075 SG
Measured Final Gravity: 1,023 SG
Actual Alcohol by Vol: 6,9 %
Calories: 730,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 6,53 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,31
Measured Mash PH: 0,00

Total Grain Weight: 3,80 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 10,27 L of water at 74,4 C	68,0 C	60 min

Sparge: Fly sparge with 6,53 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: 48,17 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 48,17 g Table Sugar
Carbonation (from Meas Vol): Bottle with 460,29 g Table Sugar
Age for: 30,00 days

Storage Temperature: 16,0 C

Notes

50% RO vand 8L

British Ale Yeast 04 "Withbread": 15-22°C 16-19°C max. 75% hoch max. 10%

Meget koncentreret urt.

5,25L spargevand

Kogt i to gryder for at få mere overflade,

Kraftig urt fortyndet med ca. 2L koldt vand.

10,5L i fyrrum ved ca. 18 grader.

4/11 tilsat 1,5 kg. hindbær, der har været varmet op til 63 grader i 10 minutter.

10g Pektin enzym udløbet 2019.

25/11:

45g rørsukker/9L = 5g/L

26 x 0,33L flasker = 8,6L

FG målet i en væsker, der nærmest var fast stof. :-|

Created with BeerSmith