

# Baltisk Porter

Baltic-Style Porter (47 )

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Baltic Porter

**Date:** 18 Feb 2018  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

| Amt     | Name  | Type   | #  | %/IBU     |
|---------|---|--------|----|-----------|
| 6,00 kg | Vienna Malt (Weyermann) (5,9 EBC)                 | Grain  | 1  | 75,0 %    |
| 0,70 kg | Chateau Crystal (150,0 EBC)                       | Grain  | 2  | 8,8 %     |
| 0,70 kg | Chateau Special B (300,0 EBC)                     | Grain  | 3  | 8,8 %     |
| 0,30 kg | Carafa Special II (Weyermann) (1100,0 EBC)        | Grain  | 4  | 3,7 %     |
| 0,30 kg | Chateau Cafe (500,0 EBC)                          | Grain  | 5  | 3,7 %     |
| 20,00 g | Northern Brewer [7,60 %] - Boil 60,0 min          | Hop    | 6  | 13,2 IBUs |
| 35,00 g | Northern Brewer [7,60 %] - Boil 25,0 min          | Hop    | 7  | 16,0 IBUs |
| 5,00 g  | Irish Moss (Boil 15,0 mins)                       | Fining | 8  | -         |
| 60,00 g | Northern Brewer [7,60 %] - Boil 5,0 min           | Hop    | 9  | 7,9 IBUs  |
| 1,0 pkg | German Bock Lager (White Labs #WLP833) [35,49 ml] | Yeast  | 10 | -         |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,078 SG  
**Est Final Gravity:** 1,020 SG  
**Estimated Alcohol by Vol:** 7,6 %  
**Bitterness:** 37,1 IBUs  
**Est Color:** 87,5 EBC

**Measured Original Gravity:** 1,068 SG  
**Measured Final Gravity:** 1,019 SG  
**Actual Alcohol by Vol:** 6,5 %  
**Calories:** 654,3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
 Coobra CB25  
**Sparge Water:** 13,00 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,25  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 8,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

| Name     | Description                    | Step Temperature | Step Time |
|----------|--------------------------------|------------------|-----------|
| Mash In  | Add 24,00 l of water at 72,7 C | 67,0 C           | 60 min    |
| Mash Out | Heat to 76,0 C over 2 min      | 76,0 C           | 10 min    |

**Sparge:** Fly sparge with 13,00 l water at 80,0 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:** 129,40 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Baltic Porter  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 129,40 g  
 Rør sukker  
**Carbonation (from Meas Vol):** Bottle  
 with 147,64 g Rør sukker  
**Age for:** 11,00 days

**Storage Temperature:** 15,6 C

## Notes

30% RO vand.

Effektivitet lidt misvisende. Vi fik først målt OG, efter der var tilsat 2L gærstarter.

Mæsk:  
17L alm  
9L RO

Sparge:  
9L alm  
5L RO

29L Boil

5g Irish Moss 15 min

3g gærnæring start køling

1,5L gærstarter med WLP 833 vasket fra Skyline lager. + ca. ½L Påske Bock hvor trub var taget fra og WLP 833 begyndt at bundfælde.

14 dage 12 grader 18/2-4/3  
18 grader 2½ døgn 3-6/3

6-7/3 16 grader  
7-8/3 15 grader  
8-11/3 13 grader  
11-12/3 12 grader  
12-13/3 11 grader  
13-14/3 10 grader  
14-15/3 8 grader  
15-16/3 6 grader  
16-17/3 4 grader  
17-18/3 1 grad  
18/3 flaskes

1½dl mørk rom med lakridsrod tilsat under gærring.

Karbonering:  
115g muscavado sukker + 70g rør sukker.

Flasket 18/3 2018.

*Created with BeerSmith*