185 Blød Baltisk Porter

Baltisk Porter (9 D)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 46,21 L
Boil Time: 60 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 13 Oct 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Vienna Malt (6,9 EBC)	Grain	1	27,6 %	2,61 L
3,00 kg	Munich Malt (14,0 EBC)	Grain	2	20,7 %	1,96 L
3,00 kg	Pale Ale (2-row) (6,0 EBC)	Grain	3	20,7 %	1,96 L
0,80 kg	Chateau Crystal (150,0 EBC)	Grain	4	5,5 %	0,52 L
0,70 kg	Chateau Cara Gold (120,0 EBC)	Grain	5	4,8 %	0,46 L
0,70 kg	Chocolate Wheat Malt (788,0 EBC)	Grain	6	4,8 %	0,46 L
0,70 kg	Special B Malt (354,6 EBC)	Grain	7	4,8 %	0,46 L
0,60 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	8	4,1 %	0,39 L
1,00 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	9	6,9 %	0,72 L
100,00 g	Chinook [9,10 %] - Boil 60,0 min	Hop	10	47,8 IBUs	-
4,0 pkg	Diamond Lager (Lallemand #-) [50,28 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,078 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 8,4 %
Bitterness: 47,8 IBUs
Est Color: 102,9 EBC

Measured Original Gravity: 1,076 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 7,5 %
Calories: 736,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 14,72 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,23
Measured Mash PH: 0,00

Total Grain Weight: 14,50 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 45,01 L of water at 71,0 C	66,0 C	30 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 14,72 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: 203,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 203,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 214,09 g Table Sugar

Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand

Diamond lager:
Gæringstemperatur: 10-15°C
Attenuation: Høj (forgæringsgrad)
Alkoholtolerance: Op til 13%
Flokkulering: Høj (bundfældningsevne)

Sparge 12L

Ca. 42L 25 grader varmet i 60L plastspand, sat i gærskab sat til 11 grader luft.

14/10 kl. 7 gær tilsat.

27/10 i garage ved ca. 15 grader.

24/11:

19l i fad 4g/l
9L i fad 4g/l
24 x 0,5L flasker 5g/l

34L

Meget ristst smag

Created with BeerSmith