

Porteris_5L

Baltic Porter

Type: All Grain

Batch Size (fermenter): 5.00 l

Boil Size: 7.09 l

Boil Time: 60 min

End of Boil Volume 5.20 l

Final Bottling Volume: 5.00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 18.09.2011

Brewer: MartinsK

Asst Brewer:

Equipment: 5L

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency 80.0 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
0.87 kg	1_Pilzenes (3.6 EBC)	Grain	1	62.3 %
0.25 kg	2_Minhenes (16.0 EBC)	Grain	2	18.0 %
0.12 kg	3_Karameļu (gaišais) (30.0 EBC)	Grain	3	9.0 %
0.07 kg	5_Karameļu (tumšais) (230.0 EBC)	Grain	4	5.4 %
0.07 kg	Black (Patent) Malt (985.0 EBC)	Grain	5	5.4 %
3.39 g	Perle [7.20 %] - Boil 90.0 min	Hop	6	13.5 IBUs
0.62 g	Tradition [6.00 %] - Boil 90.0 min	Hop	7	2.0 IBUs
3.08 g	Fuggles [4.50 %] - Boil 40.0 min	Hop	8	6.3 IBUs
0.17 tsp	Irish Moss (Boil 10.0 mins)	Fining	9	-
4.62 g	Saaz [4.00 %] - Boil 10.0 min	Hop	10	3.5 IBUs
0.2 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1.067 SG

Est Final Gravity: 1.016 SG

Estimated Alcohol by Vol: 6.7 %

Bitterness: 25.3 IBUs

Est Color: 62.6 EBC

Measured Original Gravity: 1.066 SG

Measured Final Gravity: 1.016 SG

Actual Alcohol by Vol: 6.6 %

Calories: 630.2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body

Sparge Water: 4.85 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 1.39 kg

Grain Temperature: 22.2 C

Tun Temperature: 22.2 C

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 3.63 l of water at 75.0 C	68.3 C	60 min
Mash Out	Heat to 77.0 C over 10 min	77.0 C	10 min

Sparge Step: Fly sparge with 4.85 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 29.41 g

Keg/Bottling Temperature: 21.1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 29.41 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes