

Porteris_25L

Baltic Porter

Type: All Grain

Batch Size (fermenter): 25.00 l

Boil Size: 28.58 l

Boil Time: 60 min

End of Boil Volume 26.00 l

Final Bottling Volume: 25.00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 18.09.2011

Brewer: MartinsK

Asst Brewer:

Equipment: 25L

Brewhouse Efficiency: 74.00 %

Est Mash Efficiency 74.0 %

Taste Rating(out of 50): 30.0

Ingredients

Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|---|--------|----|-----------|
| 4.81 kg | 1_Pilzenes (3.6 EBC) | Grain | 1 | 62.8 % |
| 1.39 kg | 2_Minhenes (16.0 EBC) | Grain | 2 | 18.1 % |
| 0.69 kg | 3_Karameļu (gaišais) (30.0 EBC) | Grain | 3 | 9.1 % |
| 0.42 kg | 5_Karameļu (tumšais) (230.0 EBC) | Grain | 4 | 5.4 % |
| 0.35 kg | Black (Patent) Malt (985.0 EBC) | Grain | 5 | 4.6 % |
| 18.75 g | Perle [7.20 %] - Boil 90.0 min | Hop | 6 | 13.4 IBUs |
| 3.41 g | Tradition [6.00 %] - Boil 90.0 min | Hop | 7 | 2.0 IBUs |
| 17.05 g | Fuggles [4.50 %] - Boil 40.0 min | Hop | 8 | 6.2 IBUs |
| 0.83 tsp | Irish Moss (Boil 10.0 mins) | Fining | 9 | - |
| 25.57 g | Saaz [4.00 %] - Boil 10.0 min | Hop | 10 | 3.4 IBUs |
| 0.8 pkg | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast | 11 | - |

Beer Profile

Est Original Gravity: 1.068 SG

Est Final Gravity: 1.016 SG

Estimated Alcohol by Vol: 6.9 %

Bitterness: 25.1 IBUs

Est Color: 61.8 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: 16.27 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 7.66 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 19.99 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 16.27 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: 147.05 g

Keg/Bottling Temperature: 21.1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 147.05 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes