

Porteris

Baltic Porter (12 C)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 24,80 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 16,00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 27 May 2016
Brewer: Zux
Asst Brewer:
Equipment: 16l serijas
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	67,1 %
1,10 kg	KARAMEĻU MIEŽU IESALS 115 (LATVIJA) (116,0 EBC)	Grain	2	14,8 %
1,00 kg	MUNICH MALT MIEŽU IESALS (14,0 EBC)	Grain	3	13,4 %
0,25 kg	Pale Sokolades iesals (600,0 EBC)	Grain	4	3,4 %
0,10 kg	Grauzdetais iesals (1300,0 EBC)	Grain	5	1,3 %
12,00 g	Magnum [12,00 %] - First Wort 60,0 min	Hop	6	17,4 IBUs
10,00 g	Perle [8,00 %] - Boil 15,0 min	Hop	7	4,4 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,081 SG
Est Final Gravity: 1,025 SG
Estimated Alcohol by Vol: 7,5 %
Bitterness: 21,8 IBUs
Est Color: 66,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 12,83 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,45 kg
Grain Temperature: 18,0 C
Tun Temperature: 18,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,43 l of water at 76,4 C	69,0 C	60 min

Sparge: Fly sparge with 12,83 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: 94,11 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 94,11 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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