

32_Porteris_35L

Baltic Porter (12 C)

Type: All Grain
Batch Size: 35.00 l
Boil Size: 40.00 l
Boil Time: 70 min
End of Boil Vol: 36.40 l
Final Bottling Vol: 35.00 l
Fermentation: Ale, Two Stage

Date: 09 Nov 2012
Brewer: MartinsK
Asst Brewer:
Equipment: 35L
Efficiency: 80.00 %
Est Mash Efficiency: 80.0 %
Taste Rating: 30.0



Taste Notes: Dedzināto iesalu pielikt MashOuta beigās.

Laktozi var likt 20gr uz 1L

Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	6_Pale Malt (9.4 EBC)	Grain	1	48.9 %
1.50 kg	1_Pilzenes (Lietuva) (4.0 EBC)	Grain	2	16.3 %
1.00 kg	8_Aroma Malt (152.0 EBC)	Grain	3	10.9 %
1.00 kg	Melanoiden Malt (70.0 EBC)	Grain	4	10.9 %
0.50 kg	5_Karamelju (tumšais) (230.0 EBC)	Grain	5	5.4 %
0.50 kg	Oats, Flaked (2.0 EBC)	Grain	6	5.4 %
0.20 kg	Black (Patent) Malt (1300.0 EBC)	Grain	7	2.2 %
40.00 g	Northdown [8.50 %] - Boil 60.0 min	Hop	8	23.2 IBUs
35.00 g	Goldings, East Kent [5.00 %] - Boil 25.0 min	Hop	9	8.3 IBUs
2.00 tsp	Irish Moss (Boil 15.0 mins)	Fining	10	-
30.00 g	Challenger [7.50 %] - Boil 5.0 min	Hop	11	3.1 IBUs
1.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 6.7 %
Bitterness: 34.6 IBUs
Est Color: 58.5 EBC

Measured Original Gravity: 1.064 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 5.8 %
Calories: 615.8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 25.22 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.31
Measured Mash PH: 5.20

Total Grain Weight: 9.20 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
lejauc	Add 23.99 l of water at 54.1 C	50.0 C	1 min
1_pauze	Add 0.00 l of water and heat to 65.0 C over 10 min	65.0 C	5 min
2_pauze	Heat to 72.0 C over 5 min	72.0 C	45 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge: Fly sparge with 25.22 l water at 75.6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: 205.87 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 205.87 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 111.35 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

