

64_Portrets_35L_print

Baltic Porter (12 C)

Type: All Grain
Batch Size: 35.00 l
Boil Size: 40.06 l
Boil Time: 70 min
End of Boil Vol: 36.46 l
Final Bottling Vol: 35.00 l
Fermentation: Ale, Two Stage

Date: 06 Oct 2013
Brewer: MartinsK
Asst Brewer:
Equipment: 35L
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.80 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5.9 EBC)	Grain	1	47.9 %
1.70 kg	Vienna Malt (9.0 EBC)	Grain	2	16.9 %
0.78 kg	Melanoiden Malt (70.0 EBC)	Grain	3	7.8 %
0.70 kg	8_Aroma Malt (50.0 EBC)	Grain	4	7.0 %
0.50 kg	Caramel Malt - 160 (160.0 EBC)	Grain	5	5.0 %
0.50 kg	Oats, Flaked (2.0 EBC)	Grain	6	5.0 %
0.40 kg	Crystal Malt -250 (250.0 EBC)	Grain	7	4.0 %
0.30 kg	5_Karameļu (tumšais, Vācija) (350.0 EBC)	Grain	8	3.0 %
0.20 kg	Pale Chocolate Malt (600.0 EBC)	Grain	9	2.0 %
0.10 kg	Chocolate Malt tikai pie MashOut (900.0 EBC)	Grain	10	1.0 %
0.05 kg	Black (Patent) Malt tikai pie MashOut (100.0 EBC)	Grain	11	0.5 %
10.00 g	Magnum [16.00 %] - Boil 60.0 min	Hop	12	11.2 IBUs
50.00 g	Centennial [8.00 %] - Boil 45.0 min	Hop	13	25.8 IBUs
2.00 tsp	Irish Moss (Boil 15.0 mins)	Fining	14	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 37.0 IBUs
Est Color: 57.7 EBC

Measured Original Gravity: 1.062 SG
Measured Final Gravity: 1.018 SG
Actual Alcohol by Vol: 5.8 %
Calories: 593.3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 23.95 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.31
Measured Mash PH: 5.20

Total Grain Weight: 10.03 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
1 pauze	Add 26.16 l of water at 54.0 C	50.0 C	1 min
2 pauze	Heat to 67.0 C over 4 min	67.0 C	20 min
3 pauze	Heat to 72.0 C over 4 min	72.0 C	40 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge: Fly sparge with 23.95 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 188.22 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

