

ØLB Nr. 102 Løjmfjordsporter

Porter/stout special (8 H)

Type: All Grain
Batch Size: 140,00 L
Boil Size: 163,62 L
Boil Time: 90 min
End of Boil Vol: 153,12 L
Final Bottling Vol: 145,00 L
Fermentation: Lager, Single Stage

Date: 16 Mar 2019
Brewer: Leif Nielsen
Asst Brewer:
Equipment: 150_ Lille gÅrningstank
130L
Efficiency: 77,00 %
Est Mash Efficiency: 80,8 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 15,00 L of wort (1437,92 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 217,20 L
- Mash Water Acid: 14,0 ml (0,9 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
228,99 L	Øster Løgum Vand	Water	1	-	-
12,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
10,00 g	Salt (Mash)	Water Agent	3	-	-
6,87 ml	Lactic Acid (Mash)	Water Agent	4	-	-
5,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	5	-	-
2,75 g	Calcium Chloride (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
30,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	7	61,9 %	19,56 L
6,00 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	8	12,4 %	3,91 L
5,00 kg	BEST Caramel Munich II (BESTMALZ) (120,0...	Grain	9	10,3 %	3,26 L
5,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	10	10,3 %	3,26 L
2,50 kg	Bøgerøget malt (354,6 EBC)	Grain	11	5,2 %	1,63 L
60,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 116,55 L of water at 73,7 C	66,7 C	60 min

- Sparge Water Acid: 27,9 ml (1,9 tbsp) Lactic Acid (88%)
- Fly sparge with 100,65 L water at 75,6 C
- Add water to achieve boil volume of 163,62 L
- Estimated pre-boil gravity is 1,073 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
450,00 g	Perle [8,00 %] - Boil 90,0 min	Hop	13	46,3 IBUs	-
50,00 g	Warrior 2016 [10,00 %] - Boil 60,0 min	Hop	14	6,1 IBUs	-
5,20 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	15	-	-

- Estimated Post Boil Vol: 153,12 L and Est Post Boil Gravity: 1,081 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 140,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
11,0 pkg	Pilsner Lager (White Labs #WLP800) [35,49 ml]	Yeast	16	-	-

- Measure Actual Original Gravity _____ (Target: 1,081 SG)
 Measure Actual Batch Volume _____ (Target: 140,00 L)

Fermentation

- 16 Mar 2019 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU	Volume
100,00 g	Licorice liquid (Secondary 3,0 days)	Flavor	17	-	-

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,40 g	Propylene glycol alginate (PGA) (Bottling 0,5 h...)	Other	18	-	-

- Measure Final Gravity: _____ (Estimate: 1,019 SG)
 Date Bottled/Kegged: 30 Mar 2019 - Carbonation: Bottle with 670,14 g Table Sugar
 Age beer for 30,00 days at 15,6 C
 29 Apr 2019 - Drink and enjoy!

Notes