

ØLB Nr. 107 Løjmfjordsporter

Porter/stout special (8 H)

Type: All Grain
Batch Size: 230,00 L
Boil Size: 260,50 L
Boil Time: 90 min
End of Boil Vol: 250,00 L
Final Bottling Vol: 240,00 L
Fermentation: Lager, Single Stage

Date: 14 Dec 2019
Brewer: Leif Nielsen
Asst Brewer:
Equipment: 230 Blichmann
BoilerMaker 55 Gallon (250 l) 100%
Efficiency: 70,00 %
Est Mash Efficiency: 73,0 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 30,00 L of wort (5591,90 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 323,59 L
- Mash Water Acid: 15,9 ml (1,1 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
438,89 L	Øster Løgum Vand	Water	1	-	-
23,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
20,00 g	Salt (Mash)	Water Agent	3	-	-
15,00 ml	Lactic Acid (Mash)	Water Agent	4	-	-
10,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	5	-	-
5,50 g	Calcium Chloride (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
25,00 kg	Bøgerøget malt (354,6 EBC)	Grain	7	41,7 %	16,30 L
10,00 kg	BEST Caramel Munich II (BESTMALZ) (120,0...	Grain	8	16,7 %	6,52 L
10,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	9	16,7 %	6,52 L
10,00 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	10	16,7 %	6,52 L
5,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	11	8,3 %	3,26 L
115,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 123,00 L of water at 75,3 C	66,7 C	60 min

- Sparge Water Acid: 55,6 ml (3,8 tbsp) Lactic Acid (88%)
- Fly sparge with 200,59 L water at 75,6 C
- Add water to achieve boil volume of 260,50 L
- Estimated pre-boil gravity is 1,047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
800,00 g	Perle [8,00 %] - Boil 90,0 min	Hop	13	63,0 IBUs	-
100,00 g	Warrior 2016 [10,00 %] - Boil 60,0 min	Hop	14	9,2 IBUs	-
15,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	15	-	-

- Estimated Post Boil Vol: 250,00 L and Est Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 230,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,0 pkg	Octoberfest/Marzen Lager (White Labs #WLP8...	Yeast	16	-	-

- Measure Actual Original Gravity _____ (Target: 1,051 SG)
 Measure Actual Batch Volume _____ (Target: 230,00 L)

Fermentation

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

Primary Ingredients

Amt	Name	Type	#	%/IBU	Volume
200,00 g	Licorice liquid (Secondary 3,0 days)	Flavor	17	-	-

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 g	Propylene glycol alginate (PGA) (Bottling 0,5 h...	Other	18	-	-

- Measure Final Gravity: _____ (Estimate: 1,015 SG)
 Date Bottled/Kegged: 28 Dec 2019 - Carbonation: Bottle with 1284,51 g Table Sugar
 Age beer for 30,00 days at 15,6 C
 27 Jan 2020 - Drink and enjoy!

Notes

Hej Leif.

Hermed opskriften på Limfjords-Porter. Held og lykke med at klonе den J

Pilsnermalt 70%

Caramunich II (~100EBC) 7%

Carafa II (1200EBC) 12%

Refsvindinge (bøgerøget) 4%

Hvid sukker 7%

OG = 1,080

FG = 1,012

Koges ca 75 minutter med Northern Brewer humle (IBU = 50)

Efter færdiggøring tilsætter vi flydende engelsk lakrids – det bliver du nødt til at eksperimentere med, vi tilsætter 3L af et produkt der hedder diludendum til 5000L . Kan (måske?) erstattes af fast engelsk lakrids under kogningen.

Antoni Aagaard Madsen

Brygmester

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