

Bryg Nr. 119 Løjmfjordsporter

Porter/stout special (8 H)

Type: All Grain

Batch Size: 220,00 L

Boil Size: 278,42 L

Boil Time: 90 min

End of Boil Vol: 260,42 L

Final Bottling Vol: 200,00 L

Fermentation: Lager, Single Stage

Date: 20 Nov 2021

Brewer: Leif Nielsen

Asst Brewer:

Equipment: 300 L Polsinelli 100% 3 x 125 i

smÅ¥ tanke

Efficiency: 70,00 %

Est Mash Efficiency: 79,5 %

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: 379,55 L
- Mash Water Acid: 28,9 ml (2,0 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
393,00 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
36,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	7	39,6 %	23,47 L
25,00 kg	Bøgerøget malt (354,6 EBC)	Grain	8	27,5 %	16,30 L
10,00 kg	BEST Caramel Munich II (BESTMALZ) (120,0 EBC)	Grain	9	11,0 %	6,52 L
10,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	10	11,0 %	6,52 L
10,00 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	11	11,0 %	6,52 L
115,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 264,80 L of water at 72,8 C	66,7 C	60 min

- Sparge Water Acid: 31,8 ml (2,2 tbsp) Lactic Acid (88%)
- Fly sparge with 114,75 L water at 75,6 C
- Add water to achieve boil volume of 278,42 L
- Estimated pre-boil gravity is 1,075 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
744,00 g	Perle [8,00 %] - Boil 90,0 min	Hop	13	43,9 IBUs	-
93,00 g	Warrior 2016 [10,00 %] - Boil 60,0 min	Hop	14	6,5 IBUs	-
15,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	15	-	-

- Estimated Post Boil Vol: 260,42 L and Est Post Boil Gravity: 1,084 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,0 pkg	Octoberfest/Marzen Lager (White Labs #WLP820) [35,49 ml]	Yeast	16	-	-

- Measure Actual Original Gravity _____ (Target: 1,084 SG)
 Measure Actual Batch Volume _____ (Target: 220,00 L)

Fermentation

- 20 Nov 2021 - 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

- Measure Final Gravity: _____ (Estimate: 1,024 SG)
 Date Bottled/Kegged: 04 Dec 2021 - Carbonation: Bottle with 1070,43 g Table Sugar
 Age beer for 30,00 days at 15,6 C
 03 Jan 2022 - Drink and enjoy!

Notes