

Bryg Nr. 130 Løjmjordsporter

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: 28 Oct 2023

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 26,00 L of wort (5192,48 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 383,05 L
- Mash Water Acid: 29,9 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	-	-
10,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-
5,50 g	Calcium Chloride (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
38,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	6	40,2 %	24,78 L
25,00 kg	Bøgerøget malt (354,6 EBC)	Grain	7	26,5 %	16,30 L
10,50 kg	BEST Caramel Munich II (BESTMALZ) (120,0 EBC)	Grain	8	11,1 %	6,85 L
10,50 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	9	11,1 %	6,85 L
10,50 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	10	11,1 %	6,85 L
115,00 g	Amylase Enzyme (Mash 60,0 mins)	Other	11	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 274,60 L of water at 72,8 C	66,7 C	60 min

- Sparge Water Acid: 30,1 ml (2,0 tbsp) Lactic Acid (88%)
- Fly sparge with 108,45 L water at 75,6 C
- Add water to achieve boil volume of 278,42 L
- Estimated pre-boil gravity is 1,078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
900,00 g	Perle [8,00 %] - Boil 90,0 min	Hop	12	51,7 IBUs	-
125,00 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	13	7,9 IBUs	-
15,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	14	-	-

- Estimated Post Boil Vol: 260,42 L and Est Post Boil Gravity: 1,087 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	15	-	-

- Measure Actual Original Gravity _____ (Target: 1,087 SG)
 Measure Actual Batch Volume _____ (Target: 220,00 L)

Fermentation

- 28 Oct 2023 - 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	16	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,025 SG)
 Date Bottled/Kegged: 11 Nov 2023 - Carbonation: Bottle with 1070,43 g Table Sugar
 Age beer for 30,00 days at 15,6 C
 11 Dec 2023 - Drink and enjoy!

Notes