

#72 Porse Ale

Specialty Beer (23 A)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,34 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 02 Nov 2014
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	66,7 %
0,50 kg	DMG München (15,0 EBC)	Grain	2	16,7 %
0,30 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	10,0 %
0,20 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	4	6,7 %
5,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	5	9,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
25,00 g	Porse (Boil 5,0 mins)	Spice	7	-
1,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Yeast	8	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,034 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 3,2 %
Bitterness: 9,1 IBUs
Est Color: 15,2 EBC

Measured Original Gravity: 1,037 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 3,5 %
Calories: 342,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 16,39 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 3,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 9,82 l of water at 74,3 C	68,9 C	45 min
Mash Out	Add 3,13 l of water at 98,9 C	75,6 C	10 min

Sparge: Fly sparge with 16,39 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

PreBoilGravity må være forkert, det kan ikke passe den kun er steget 1 Öe når der er kogt 3L væk. Gæret køligt i værkstedet.

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