BeerCalc: bryg 12A04 porter

Style: Baltic Porter

Brewer: F Jørgensen

Vital Statistics

Volume	24	litres
OG	1086	
Boil Volume	26	litres
Boil gravity	1079	
Alcohol (ABV)	9.2	%
Colour	93	EBC (Black)
Bitterness	59	IBU
BU:GU	0.69	
FG	1016	



Fermentables

Pale Malt	7 EBC	4500	g
Munich Malt	20 EBC	1500	g
Black Malt	1220 EBC	250	g
Rauch Malt	18 EBC	200	g
Kandis (dark)	500 EBC	1000	g
		7450	**g**

Mash schedule

Indmæskning 18 ltr vand	70	°C	0 min
Mash step	67	°C	60 min
20 ltr vand til sparge	78	°C	0 min

Total grain weight for mash: 6450 g

Hops

Herkules	16.0	%	50 g	60 min

Misc Ingredients

Liquorice root	60.00	g	Mash water i

Fermentation

Fermentation	Safale US-05	20 °C	21 days
Fermentation	No yeast added	22 °C	7 days
Lagering	No yeast added	22 °C	21 days

Details

60gr lakridsrod tilsættes sammen med malten i mæskningen.