

Porse Ale - 6.6%

Author: Sami MS

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.28
Color : 23 EBC
Carbonation : 4.7 g/L

Pre-Boil Gravity : 57 °Oe
Original Gravity : 62 °Oe
Final Gravity : 12 °Oe

Fermentables (3 kg)

2.5 kg - Chateau Vienna 5.5 EBC (83.3%)
500 g - Caraamber 71 EBC (16.7%)

Hops (25 g)

30 min - 25 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

10 min - Boil - 7 g - Gale, Sweet

Yeast

1 pkg - Fermentis Safale American US-05

8L BIAB

Batch Size : 10 L
Boil Size : 11.94 L
Post-Boil Vol : 10.94 L

Mash Water : 13.71 L
Sparge Water : 0 L
Boil Time : 30 min
Total Water : 13.71 L

Brewhouse Efficiency: 67%
Mash Efficiency: 70.4%

Mash Profile

Max fermentability with highest yield
63 °C - 30 min - Temperature
70 °C - 30 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



23 EBC