

BeerCalc: Kejsbryg Porter

Style: Porter

Brewer: Hans E. Andersen

Vital Statistics

Volume	25 litres
OG	1063
Boil Volume	27 litres
Boil gravity	1058
Alcohol (ABV)	6.2 %
Colour	59 EBC (Dark brown)
Bitterness	37 IBU
BU:GU	0.59
FG	1016



Fermentables

Pilsner Malt	3 EBC	3400 g
Munich Malt	20 EBC	2000 g
Crystal Malt	135 EBC	1000 g
Special B	230 EBC	700 g
Chocolate Malt	800 EBC	150 g
		7250 g

Mash schedule

See Brew Details

Total grain weight for mash: 7250 g

Hops

Northern Brewer	7.8 %	25 g	60 min
Cascade	5.5 %	60 g	10 min
Cascade	5.5 %	100 g	5 min

Misc Ingredients

Fermentation

Fermentation	1214 Belgian Abbey	20 °C	21 days
Lagering	No yeast added	2 °C	21 days
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Details

Kejsbryg Procedure 3 Specialtilsætning: Eventuel Citronsyre 0,32 gram pr. Liter øl. Cane
sugar light 5 gram pr. Liter øl
