



WHAT IS IN THE KIT:



- 1 x Pre-milled All Grain Malts
- 2 x Lallemand Nottingham Ale Yeast
- 1 x 100g Saaz Hops

MIERZEJEWski PORTER

BALTIC PORTER

BREW SPECIFICATION

Volume	12.5 litres
IBU's	39 (Est.)
OG	1.090
FG	1.024
ABV	9.1%
Colour	75 EBC

The Golden Givers Program is a program initiative started by Lallemand and KegLand to support BJCP Approved Competition prize winners to share their recipes and expertise with other brewers. These recipes assist other Australian brewers to choose tried and proven recipes from ingredients that can be easily sourced in Australia and help other less experienced brewers simply brew better beer.

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage.

2 THE MASH

This recipe requires a single infusion mash for 60 minutes at 66°C

For a 35L Brewzilla, you will need 20.84L strike water and no sparge water for a pre boil volume of approx 17L

For the full mash schedule, please refer to the Brewfather recipe: <https://share.brewfather.app/v8o8AtXZ8Yu20w>

Once the mash is complete, lift the malt pipe and drain the wort. Add your sparge water (unless no sparge) at 75°C to the malt pipe. Once the sparge is complete, begin the boil by turning the elements to full.

We recommend letting the grain bed sit for 10 minutes before gently beginning recirculation.

Recipe instructions are based on a 35L Brewzilla. Please use brewing software to adapt to other systems

3 THE BOIL

Add boil and flavour hops in accordance with the Brewfather recipe.

Boil the wort for 60 minutes in total. Pay attention at the start of the boil to avoid any boilovers.

Once the boil and hopstand (if performing) are complete the wort is ready. If using the No Chill method, simply pump it directly into your clean and sanitised No Chill cube. Otherwise, chill using your desired method and transfer to your fermenter.

4 THE FERMENTATION

Ensure that your fermenter has been thoroughly cleaned and sanitised. If using an airlock, half fill it with sanitiser at the correct dilution. Add the cooled wort to the fermenter and pitch the yeast by sprinkling directly onto the cooled wort.

Follow the fermentation schedule according to the Brewfather recipe if using temperature control.

If you do not have temperature control, then try to keep your fermenter in an area where the temperature will not exceed 20-22°C. The first 24 hours after pitching the yeast are the most critical in ensuring you do not get undesirable off flavours from fermentation.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953).

You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve 24 hours after pitching.

5 THE DRY HOP

Please add the dry hops (if any) in accordance with the Brewfather recipe.

Generally between 2 - 6 days is ideal for dry hopping.

If possible, adding the dry hops without exposure to oxygen or purging the fermenter with CO2 after adding the dry hops is an ideal way to minimise the risk of oxidation at this stage of fermentation.

6 THE TRANSFER


Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring.

To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg. **Do not transfer until fermentation is complete.**

Bottling your beer: Please refer to our detailed beginners guide for bottling from a fermenter here: <https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

Kegging your beer: We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here: <https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here: <https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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