

# BeerCalc: Black Pearl

**Style: Porter**

**Brewer: Hans Frydendall**

## Vital Statistics

Volume	25 litres
OG	1062
Boil Volume	25 litres
Boil gravity	1062
Alcohol (ABV)	6.2 %
Colour	81 EBC (Black)
Bitterness	40 IBU
BU:GU	0.65
FG	1015



## Fermentables

Vienna	7 EBC	4000 g
English Brown Malt	65 EBC	1000 g
Pale Chocolate Malt	550 EBC	1000 g
Biscuit Malt	50 EBC	500 g
Cara Munich I	100 EBC	500 g
Flaked Oats	4 EBC	500 g
Dark Brown Sugar	80 EBC	250 g
		<b>7750 g</b>

## Mash schedule

Mash step	65 °C	60 min
Mash step	76 °C	10 min
Total grain weight for mash: 7500 g		

## Hops

Perle	6.4 %	50 g	60 min
Perle	6.4 %	50 g	15 min

## Misc Ingredients

## Fermentation

Fermentation	SafLager S-23	12 °C	35 days
Fermentation	No yeast added	12 °C	30 days