

Bilbo's Porter - 4.6%

English Porter

Author: David O’Neal

Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.57  
Colour : 48 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.047  
Final Gravity : 1.012

Fermentables (1.2 kg)

927 g - No19 Floor Malted Maris Otter Malt 6....  
^ Crushed  
116 g - Caramel Malt 40L 105 EBC (9.7%)  
^ Crushed  
90 g - Pale Chocolate 600 EBC (7.5%)  
^ Crushed  
64 g - Brown Malt 135 EBC (5.4%)  
^ Crushed

Hops (18.4 g)

30 min - 7.3 g - East Kent Goldings (EKG) - 7...  
10 min - 3.7 g - East Kent Goldings (EKG) - 7...  
5 min - 3.7 g - Willamette - 5.5% (2 IBU)  
0 min - 3.7 g - East Kent Goldings (EKG) - 7.4%

Miscellaneous

Mash - 0.61 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.61 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.86 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.86 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
10 min - Boil - 0.263 items - Whirlfloc

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.59 L  
Sparge Water : 4.54 L  
Boil Time : 30 min  
Total Water : 8.13 L



48 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale  
20 °C - 14 days - Primary

Water Profile

Distilled Water (Style - Brown Porter)  
Ca 41 Mg 10 Na 50 Cl 75 SO 100 HCO 53

SO/Cl ratio: 1.3  
Mash pH: 5.41  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

A balanced dark brown ale with prominent coffee/roast character. Hints of dark chocolate, coffee, and caramel.

Dori, Nori, Ori, Oin, and Gloin were their names, and very soon two purple hoods, a grey one, a brown hood, and a white hood were hanging on the pegs, and off they marched with their broad hands stuck in their gold and silver belts to join the others. Already it had almost become a throng. Some called for ale, and some for porter, and one for coffee, and all of them for cakes; so the hobbit was kept very busy for a while.