

Williams Brothers Brewing Co - Midnight Sun (clone) - 5.5%

English Porter

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Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.54
 Colour : 66 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.054
 Final Gravity : 1.012

Fermentables (1.42 kg)

1.179 kg - Finest Maris Otter Pale Ale 5.5 EB...
 ^ Get 'er Brewed (NI) GEB2128
 99 g - Naked Oat Malt 5 EBC (7%)
 ^ Get 'er Brewed (NI) GEB2150
 49 g - 30 min - Steep - BEST Roasted Barley 1...
 49 g - Torrified Wheat 3.9 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-03-006
 44 g - 30 min - Steep - Chocolate 1240 EBC (3...

Hops (17.8 g)

45 min - 4.2 g - Hallertau Magnum - 10% (19 IBU)
 15 min - 4.2 g - Styrian Goldings - 4% (5 IBU)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 4.7 g - Cascade (T90) - 6.3% (...
 20 min 85 °C - 4.7 g - First Gold (T90) - 8.4...

Miscellaneous

Mash - 1.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 14 g - Ginger Root

Yeast

0.4 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.83 L
 Sparge Water : 5.28 L
 Boil Time : 60 min
 Total Water : 9.11 L



66 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 42 Mg 6 Na 36 Cl 91 SO 62 HCO 17

SO/Cl ratio: 0.7

Mash pH: 5.48

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

Based on their technical data this is my guess at a Midnight Sun recipe.