

Porter (20250423) - 4.2%

English Porter

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Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 1.03
 Colour : 56 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.040
 Final Gravity : 1.008

Fermentables (1.17 kg)

957 g - Imperial Malt 45 EBC (81.7%)
 95 g - Caramalt 35 EBC (8.1%)
 ^ The Malt Miller (UK) MAL-01-032
 60 g - 30 min - Steep - Chocolate Malt 900 EB...
 ^ Brouwmaatje (NL) 051.027.1/250gr
 60 g - Special "W" 300 EBC (5.1%)

Hops (10.9 g)

45 min - 10.9 g - Phoenix - 8% (41 IBU)

Miscellaneous

Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.04 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Fermentis Saflager West European La...

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.34 L
 Sparge Water : 5.16 L
 Boil Time : 45 min
 Total Water : 8.5 L



56 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

20 Lager (Standard)
 12 °C - 14 days - Primary

Water Profile

01 NL Hoofddorp Rein Tap Water (2020-Q3 WQR)...
 Ca 41 Mg 11 Na 68 Cl 92 SO 56 HCO 168

SO/Cl ratio: 0.6
 Mash pH: 5.25
 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

Target: OG = 1.040.