

Samuel Smith - Taddy Porter (clone) - 5.1%

English Porter

Author: Klaus Gregersen

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.67
 Colour : 94 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.052
 Final Gravity : 1.013

Fermentables (1.3 kg)

1.015 kg - Maris Otter 7.9 EBC (78.2%)
 119 g - Crystal 150 165 EBC (9.2%)
 97 g - Black Malt R1400 1400 EBC (7.5%)
 50 g - Chocolate 900 EBC (3.9%)
 17 g - lyles black triacle 43.5 EBC (1.3%)

Hops (21.8 g)

60 min - 11.1 g - East Kent Goldings (EKG) - ...
 15 min - 5.4 g - Fuggle - 5% (7 IBU)
 3 min - 5.3 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.92 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.93 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

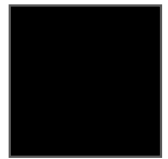
Yeast

0.3 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 3.84 L
 Sparge Water : 5.27 L
 Boil Time : 60 min
 Total Water : 9.11 L



94 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3
 Mash pH: 5.37
 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

Er dejlig Porter med noter af lakrids