

**xBmt-20220613 Impact Vitality Starter Has On An English Porter**

**English Porter**

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Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.45  
Colour : 52 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Final Gravity : 1.013

**Fermentables (1.3 kg)**

994 g - Pale Ale Golden Promise 5 EBC (76.4%)  
133 g - Victory Malt 49.5 EBC (10.2%)  
66 g - Special Roast 98.5 EBC (5.1%)  
50 g - Crystal DRC 300 EBC (3.8%)  
33 g - Chocolate Malt 950 EBC (2.5%)  
25 g - Black (Patent) Malt 985 EBC (1.9%)

**Hops (8.2 g)**

60 min - 8.2 g - East Kent Goldings (EKG) - 5...

**Miscellaneous**

Mash - 3.29 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.81 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.81 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**Yeast**

0.3 pkg - Imperial Yeast House A01

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

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

Mash Water : 3.9 L  
Sparge Water : 5.23 L  
Boil Time : 60 min  
Total Water : 9.13 L



52 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

04 - Moderate Fermentability  
74.2 °C - Strike Temp  
67.8 °C - 60 min - Temperature

**Fermentation Profile**

Ale  
21.1 °C - 10 days - Primary

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 69 Mg 11 Na 8 Cl 89 SO 88 HCO 17

SO/Cl ratio: 1  
Mash pH: 5.2  
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**

Water Profile: Ca 79 | Mg 12 | Na 8 | SO4 88 | Cl 89  
<https://brulosophy.com/2022/06/13/exbeeriment-impact-a-vitality-starter-of-old-yeast-has-on-an-english-porter/>