

Cal edoni an Porter - 5.3%

English Porter

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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.72
Colour : 31 EBC
Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.007

Fermentables (1.23 kg)

916 g - Pale Malt 2-Row 5.9 EBC (74.6%)
140 g - White Wheat Malt 4.7 EBC (11.4%)
57 g - Amber Malt 50 EBC (4.6%)
^ The Malt Miller (UK) MAL-02-000
57 g - Crystal Malt 118 EBC (4.6%)
36 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
22 g - Acid Malt 5.9 EBC (1.8%)

Hops (13.4 g)

60 min - 6.7 g - East Kent Goldings (T90) - 5...
60 min - 6.7 g - Fuggles - 4.5% (15 IBU)
^ The Malt Miller (UK) HOP-04-002

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.7 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.71 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Mangrove Jack's US West Coast Yeast...

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

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

Mash Water : 3.58 L
Sparge Water : 5.44 L
Boil Time : 60 min
Total Water : 9.02 L



31 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 36 Mg 10 Na 59 Cl 79 SO 78 HCO 77

SO/Cl ratio: 1
Mash pH: 5.38
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: ABV = 4.7 % IBU = 33.3 EBC = 34.3 OG = 1.047 FG = 1.012