

Mew Langton Porter (1884) - 6%

Historical Beer

Author: Ronald Patinson

Type: All Grain

IBU : 53 (Tinseth)  
BU/GU : 1  
Colour : 70 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028  
Original Gravity : 1.053  
Final Gravity : 1.007

Fermentables (1.25 kg)

853 g - Pale Ale Malt 5.5 EBC (68.1%)  
^ The Malt Miller (UK) MAL-00-042  
192 g - Brown Sugar, Light 15.8 EBC (15.3%)  
124 g - Brown Malt 135 EBC (9.9%)  
83 g - 30 min - Steep - Black Malt 1340 EBC (...  
^ The Malt Miller (UK) MAL-02-008

Hops (21.1 g)

90 min - 6.3 g - Cluster - 7% (25 IBU)  
60 min - 6.3 g - Fuggle (Whole) - 5% (15 IBU)  
^ Worcestor Hop Shop (UK)  
30 min - 3.4 g - Fuggle (Whole) - 5% (6 IBU)  
^ Worcestor Hop Shop (UK)  
30 min - 3.4 g - Hallertauer - 4.8% (6 IBU)

Dry Hops

4 days - 1.7 g - Goldings - 5.6%  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 1.05 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.83 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.05 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.28 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.52 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Wyeast Labs Thames Valley Ale 1275  
^ Brouwmaatje (NL) BM-BL.050.180.9

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 2.93 L  
Sparge Water : 6.79 L  
Boil Time : 90 min  
Total Water : 9.72 L



70 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
69.6 °C - Strike Temp  
63.8 °C - 60 min - Temperature  
79.4 °C - 10 min - Sparge

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 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5  
Mash pH: 5.36  
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 = 5.56 %, IBU = 41, SRM = 30, OG = 1.055, FG = 1.013.

Pitch yeast at 17.7 C.