

## West Indian Porter v2 - 7%

### English Porter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 44 (Tinseth)  
 BU/GU : 0.67  
 Colour : 71 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046  
 Original Gravity : 1.065  
 Final Gravity : 1.012

### Fermentables (1.66 kg)

961 g - Maris Otter 5.5 EBC (57.8%)  
 ^ The Malt Miller (UK) MAL-00-038  
 354 g - Light Munich Malt 22 EBC (21.3%)  
 126 g - 10 min - Boil - Brown Sugar, Dark 98....  
 86 g - Golden Naked Oats 18 EBC (5.2%)  
 65 g - 30 min - Steep - Roasted Barley 1300 E...  
 ^ The Malt Miller (UK) MAL-02-007  
 36 g - 30 min - Steep - Chocolate 1240 EBC (2...  
 36 g - 30 min - Steep - Dark Crystal Malt 240...  
 ^ The Malt Miller (UK) MAL-01-002

### Hops (14.5 g)

45 min - 5.3 g - Admiral (T90) - 12.6% (28 IBU)  
 ^ The Malt Miller (UK) HOP-04-011  
 10 min - 9.2 g - Chinook (T90) - 11.8% (16 IBU)  
 ^ The Malt Miller (UK) HOP-05-000

### Miscellaneous

Mash - 0.75 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 - 0.73 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.68 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.69 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - Crossmyloof FIVE

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

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

Mash Water : 4.2 L  
 Sparge Water : 4.57 L  
 Boil Time : 45 min  
 Total Water : 8.77 L



71 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  
 72 °C - 20 min - Sparge

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 22 °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 37 Mg 10 Na 59 Cl 79 SO 78 HCO 78

SO/Cl ratio: 1  
 Mash pH: 5.39  
 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 = 1.062.