

Porter (20250423) - 4.2%

English Porter

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Type: All Grain

IBU	: 41 (Tinseth)
BU/GU	: 1.03
Colour	: 56 EBC
Carbonation	: 2 CO ₂ -vol

Pre-Boil Gravity	: 1.033
Original Gravity	: 1.040
Final Gravity	: 1.008

Fermentables (1.17 kg)

957 g - Imperial Malt	45 EBC (81.7%)
95 g - Caramalt	35 EBC (8.1%)
^ The Malt Miller (UK)	MAL-01-032
60 g - 30 min - Steep	- Chocolate Malt 900 EB...
^ Brouwmaatje (NL)	051.027.1/250gr
60 g - Special "W"	300 EBC (5.1%)

Hops (10.9 g)

45 min - 10.9 g - Phoenix - 8% (41 IBU)

Miscellaneous

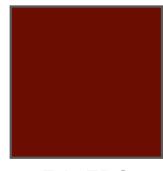
Mash - 0.09 g	- Epsom Salt (MgSO ₄)
^ Lot # /2119000091	
^ Brouwstore (NL)	055.027.7
Mash - 0.04 g	- Gypsum (CaSO ₄)
^ The Malt Miller (UK)	CHE-03-004

Yeast

0.3 pkg - Fermentis Saflager West European La...

01 Brouwpoint 5L (45min) (rev 4)

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



56 EBC

Mash Water	: 3.34 L
Sparge Water	: 5.16 L
Boil Time	: 45 min
Total Water	: 8.5 L

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

Fermentation Profile

20 Lager (Standard)	
12 °C	- 14 days - Primary

Water Profile

01 NL Hoofddorp Rein Tap Water	(2020-Q3 WQR)...
Ca 41 Mg 11 Na 68 Cl 92 SO 56 HCO 168	

SO/Cl ratio:	0.6
Mash pH:	5.25
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 = 1.040.