

## Northern Monk - Northern Star // Mocha Porter - 6%

### English Porter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.29  
 Colour : 89 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.072  
 Final Gravity : 1.026

### Fermentables (1.93 kg)

1.252 kg - Pale Ale Malt 5.5 EBC (64.8%)  
 ^ The Malt Miller (UK) MAL-00-042  
 184 g - 10 min - Boil - Milk Sugar (Lactose)...  
 180 g - Naked Oat Malt 5 EBC (9.3%)  
 ^ Get 'er Brewed (NI) GEB2150  
 104 g - 30 min - Steep - Chocolate Malt 950 E...  
 ^ The Malt Miller (UK) MAL-02-004  
 104 g - 30 min - Steep - Roasted Barley 1300...  
 ^ The Malt Miller (UK) MAL-02-007  
 54 g - Crystal Malt 150 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-008  
 54 g - Dark Crystal Malt 240 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-002

### Hops (16.4 g)

60 min - 3.8 g - Magnum - 10.7% (19 IBU)  
 ^ The Malt Miller (UK) HOP-06-009

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 12.6 g - Saaz - 3.6% (3 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.66 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.95 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.95 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  
 Secondary - 22.4 g - Beanies double chocolate...  
 ^ 1 day

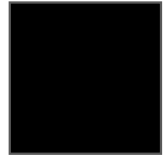
### Yeast

0.3 pkg - Lallemmand (LalBrew) Verdant IPA  
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 4.62 L  
 Sparge Water : 4.74 L  
 Boil Time : 60 min  
 Total Water : 9.36 L



89 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 73.3 °C - Strike Temp  
 67 °C - 90 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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1  
 Mash pH: 5.4  
 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:

# Northern Monk - Northern Star // Mo...



## Recipe Notes

Target: ABV = 6.8 %, IBU = 20, EBC = 54, OG = 1.069, FG = 1.017, BHE = 75 %.