

Mew, Langton & Co. 1884 Porter v1 - 5.3%

Historical Beer

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)
BU/GU : 0.82
Colour : 66 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.055
Final Gravity : 1.015

Fermentables (1.47 kg)

1.044 kg - Maris Otter Malt 6 EBC (71%)
^ Lot # 2500001777621 (12.05.2023)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
151 g - Brown Malt 135 EBC (10.3%)
120 g - Carahell 25.5 EBC (8.2%)
98 g - 30 min - Steep - Blackprinz Malt 1335...
58 g - Brown Sugar, Light 15.8 EBC (3.9%)

Hops (22.7 g)

60 min - 4.4 g - Cluster Fugget (T90) - 8.1%...
^ Yakima Chief
60 min - 4 g - Strisslespalt - 4% (8 IBU)
30 min - 6.1 g - Tettnang - 4.5% (10 IBU)
30 min - 4.1 g - East Kent Goldings - 5.4% (8...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

15 min hopstand @ 80 °C
15 min - 4.1 g - East Kent Goldings - 5.4% (1...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 1.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.03 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.26 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.49 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs Northwest Ale 1332

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 3.95 L
Sparge Water : 5.64 L
Boil Time : 75 min
Total Water : 9.59 L



66 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
71.6 °C - Strike Temp
65.5 °C - 120 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 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5
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: ABV = 6.3 %, IBU = 42, EBC = 224, OG = 1.055, FG = 1.014.