

Running Porter (Reid's 1877) - 6%

Historical Beer

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Type: All Grain

IBU : 46 (Tinseth)
 BU/GU : 0.76
 Colour : 66 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.060
 Final Gravity : 1.014

Fermentables (1.55 kg)

1.356 kg - Pale Ale Malt 6.9 EBC (87.4%)
 118 g - Brown Malt 110 EBC (7.6%)
 77 g - Black Malt 2-Row 1335 EBC (5%)

Hops (27.4 g)

60 min - 4.6 g - Willamette (T90) - 4.4% (10...
 ^ The Malt Miller (UK) HOP-05-015
 60 min - 3.2 g - Cluster Fugget (T90) - 6.9%...
 ^ Yakima Chief
 30 min - 15.7 g - Willamette (T90) - 4.4% (26...
 ^ The Malt Miller (UK) HOP-05-015

Dry Hops

4 days - 3.9 g - East Kent Goldings - 5.4%
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.72 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.03 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.04 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Mangrove Jack's New World Strong Al...
 ^ The Malt Miller (UK) YEA-02-017

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

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

Mash Water : 4.65 L
 Sparge Water : 5.62 L
 Boil Time : 90 min
 Total Water : 10.27 L



66 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (210 min)
 72.1 °C - Strike Temp
 66 °C - 180 min - Temperature
 77 °C - 30 min - Mash out
 85 °C - 15 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 58 Mg 12 Na 50 Cl 99 SO 100

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:

Recipe Notes

Target: ABV = 5.8 %, IBU = 45, OG = 1.060, FG = 1.017.

Based on a recipe in the Durden Park book.