

Guinness West Indian Porter - 6%

English Porter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 0.77
Colour : 64 EBC
Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.056
Final Gravity : 1.010

Fermentables (1.41 kg)

1.119 kg - Finest Maris Otter Pale Ale 5.5 EB...
^ Get 'er Brewed (NI) GEB2128
88 g - Brown Sugar, Dark 98.5 EBC (6.2%)
74 g - Naked Oat Malt 5 EBC (5.2%)
^ Get 'er Brewed (NI) GEB2150
74 g - 30 min - Steep - Roasted Barley 1035 E...
30 g - Extra Dark Crystal Malt 400 EBC (2.1%)
^ The Malt Miller (UK) MAL-01-004
29 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004

Hops (10.5 g)

60 min - 3.1 g - Columbus (Whole) - 14.4% (20...
15 min - 7.4 g - Columbus (Whole) - 14.4% (23...

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.99 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.7 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.71 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Secondary - 7.368 g - Oak Chips

Yeast

0.3 pkg - Crossmyloof FIVE

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

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

Mash Water : 3.67 L
Sparge Water : 5.38 L
Boil Time : 60 min
Total Water : 9.05 L



64 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 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 36 Mg 10 Na 59 Cl 79 SO 78 HCO 77

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: