

Pörtchen v4 - 7%

English Porter

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Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.47
Colour : 60 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.066
Final Gravity : 1.013

Fermentables (1.67 kg)

1.289 kg - Munich Malt, Germany 18.7 EBC (77.4%)
162 g - Pale Ale Malt 2-Row 7.9 EBC (9.7%)
120 g - Amber Malt 108 EBC (7.2%)
95 g - Chocolate Wheat 1000 EBC (5.7%)

Hops (14.1 g)

70 min - 4.6 g - Glacier - 5.6% (12 IBU)
70 min - 3.9 g - Willamette (Whole) - 5% (9 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter
30 min - 3.1 g - Glacier - 5.6% (6 IBU)
30 min - 2.5 g - Willamette (Whole) - 5% (4 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.71 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.02 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.02 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - White Labs Nottingham Ale Yeast WLP039

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.36 L
Post-Boil Vol : 5.96 L

Mash Water : 5 L
Sparge Water : 5.08 L
Boil Time : 80 min
Total Water : 10.08 L



60 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (105 min)
73.3 °C - Strike Temp
67 °C - 105 min - Temperature
75 °C - 10 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: 5.33
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 = 7.0 %, IBU = 62, EBC = 190, OG = 1.066, FG = 1.014.

% Fermentable
77.4% Dark Munich malt, Avangard (28-32 EBC)

Pörtchen v4

Recipe Notes

9.7% Pale ale malt, Briess (3.5 SRM)
5.7% Weyermann Chocolate Wheat Malt
7.3% Brown malt, Bairds (100-120 EBC)