

Vlad Chocula - 4.5%

English Porter

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.47
Colour : 47 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.046
Final Gravity : 1.012

Fermentables (1.2 kg)

1.1 kg - Pale Ale Malt 10 EBC (91.7%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
100 g - 30 min - Steep - Chocolate Malt 900 E...
^ Brouwmaatje (NL) 051.027.1/250gr

Hops (21 g)

30 min - 7 g - Willamette (Whole) - 5% (13 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter
10 min - 7 g - Willamette (Whole) - 5% (7 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
20 min - 7 g - Willamette (Whole) - 5% (2 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.75 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.75 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.7 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.7 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
^ Lot # 66485 1315 245
^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 3.3 L
Sparge Water : 5.64 L
Boil Time : 60 min
Total Water : 8.94 L



47 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
18 °C - 10 days - Primary
22 °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: 5.4
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: