

## Northern Star - 5.4%

American Porter

Author: Northern Monk Brew Co

Type: All Grain

IBU : 19 (Tinseth)  
 BU/GU : 0.29  
 Colour : 84 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.066  
 Final Gravity : 1.025

Fermentables (1.77 kg)

1.141 kg - Pale Ale Malt 5.5 EBC (64.5%)  
 ^ The Malt Miller (UK) MAL-00-042  
 171 g - 10 min - Boil - Milk Sugar (Lactose)...  
 166 g - Naked Oat Malt 5 EBC (9.4%)  
 95 g - 30 min - Steep - Chocolate Malt 950 EBC...  
 ^ The Malt Miller (UK) MAL-02-004  
 95 g - 30 min - Steep - Roasted Barley 1300 EBC...  
 ^ The Malt Miller (UK) MAL-02-007  
 50 g - Crystal Malt 150 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-008  
 50 g - Dark Crystal Malt 240 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-002

Hops (22.8 g)

90 min - 2.8 g - Magnum - 11% (16 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...

Hop Stand

15 min hopstand @ 80 °C  
 15 min - 20 g - Saaz - 3.6% (3 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwnaatje (NL) BM HUM 420000 Hunt garden...

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.52 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.71 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.02 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.03 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Secondary - 20 g - Coffee

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04  
 ^ Lot # 220210 2022 062  
 ^ Brouwnaatje (NL) BM BL 050.005.8

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

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

Mash Water : 4.22 L  
 Sparge Water : 5.91 L  
 Boil Time : 90 min  
 Total Water : 10.13 L

84 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)  
 73.3 °C - Strike Temp  
 67 °C - 90 min - Temperature  
 75.6 °C - 10 min - Mash out

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 68

SO/Cl ratio: 1

Mash pH 5.38

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:

# Northern Star



[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Target: IBU = 19.8, EBC = 95.7, OG = 1.070,