

Clib's London Porter 2023 - 5.3%

English Porter

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Type: All Grain

IBU : 51 (Tinseth)
 BU/GU : 0.99
 Colour : 66 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.052
 Final Gravity : 1.012

Fermentables (1.4 kg)

570 g - Maris Otter Malt 6 EBC (40.8%)
 ^ Lot # 2500001777621 (12.05.2023)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 442 g - Heritage Chevallier Ale Malt 6.7 EBC...
 ^ Get 'er Brewed (NI) GEB2180
 87 g - Amber Malt 50 EBC (6.2%)
 ^ The Malt Miller (UK) MAL-02-000
 87 g - Crystal Malt 150 EBC (6.2%)
 ^ The Malt Miller (UK) MAL-01-008
 83 g - 30 min - Steep - Brown Malt 515 EBC (5...
 44 g - Dark Crystal Malt 240 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-01-002
 42 g - 30 min - Steep - Black Malt 1340 EBC (3%)
 ^ The Malt Miller (UK) MAL-02-008
 42 g - 10 min - Boil - Jaggery 3.9 EBC (3%)

Hops (27.1 g)

60 min - 7.7 g - Target (T90) - 7.5% (29 IBU)
 ^ The Malt Miller (UK) HOP-04-003
 60 min - 2.6 g - Admiral (Whole) - 15.24% (18...
 ^ The Malt Miller (UK) HOP-00-010

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.7 g - Fuggles - 4.5% (1 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 10 min - 5.6 g - Amarillo (T90) - 8.4% (2 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 10 min - 4.5 g - Challenger (T90) - 6.1% (1 IBU)
 ^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.24 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.92 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.69 L
 Sparge Water : 5.37 L
 Boil Time : 60 min
 Total Water : 9.06 L



66 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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

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:

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Recipe Notes

Target: ABV = 6 %, IBU = 40, EBC = 54, OG = 1.057, FG = 1.011, BHE = 75%.

15g Target Pellet (10% Alpha) @ 60
5g Admiral Leaf (10% Alpha) @ 60
10g Amarillo Pellet (8.6% Alpha) @ 80C steep
12g Fuggles Pellet (7.3% Alpha) @ 80C steep
8g Challenger pellet (6.4% Alpha) @80C steep

CML Hog Norsk yeast