

Kernel Export India Porter - 6.3%

American Porter

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Type: All Grain

IBU : 51 (Tinseth)  
BU/GU : 0.86  
Colour : 83 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046  
Original Gravity : 1.060  
Final Gravity : 1.012

Fermentables (1.61 kg)

1.148 kg - Pale Malt Maris Otter 5.1 EBC (71.2%)  
158 g - Brown Malt 135 EBC (9.8%)  
103 g - 30 min - Steep - Chocolate Malt 950 E...  
^ The Malt Miller (UK) MAL-02-004  
101 g - Light Munich Malt 22 EBC (6.3%)  
52 g - 30 min - Steep - Black Malt 1340 EBC (...  
^ The Malt Miller (UK) MAL-02-008  
51 g - Caramel/Crystal Malt 79 EBC (3.2%)

Hops (40.2 g)

60 min - 3 g - Magnum - 10.7% (15 IBU)  
^ The Malt Miller (UK) HOP-06-009  
15 min - 1.2 g - Chinook (T90) - 11.8% (3 IBU)  
^ The Malt Miller (UK) HOP-05-000  
15 min - 1.2 g - Columbus (Tomahawk) - 14% (4...  
10 min - 4.4 g - Chinook (T90) - 11.8% (9 IBU)  
^ The Malt Miller (UK) HOP-05-000  
10 min - 2.4 g - Columbus (Tomahawk) - 14% (6...  
5 min - 8.6 g - Chinook (T90) - 11.8% (9 IBU)  
^ The Malt Miller (UK) HOP-05-000  
5 min - 4.7 g - Columbus (Tomahawk) - 14% (6...

Dry Hops

5 days - 8.8 g - Chinook (T90) - 11.8%  
^ The Malt Miller (UK) HOP-05-000  
5 days - 5.9 g - Columbus (Tomahawk) - 14%

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.31 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.65 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.94 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.94 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

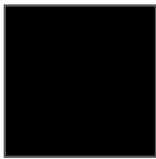
Yeast

0.5 pkg - Fermentis Safale American US-05  
^ Brouwmaatje (NL) BM-BV.40719

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

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

Mash Water : 4.37 L  
Sparge Water : 4.91 L  
Boil Time : 60 min  
Total Water : 9.28 L



83 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)  
68.7 °C - Strike Temp  
63 °C - 75 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 68

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:

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## Recipe Notes

Target: ABV = 6%, IBU = 49.6, EBC = 78.0, BHE = 70%.

Yeast:

Safale American (US-05) or SafAle English Ale (S-04).