

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 CO2-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 EB...
 ^ The Malt Miller (UK) MAL-02-004
 95 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ 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
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.52 g - Calcium Chloride (CaCl2) 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 - 1.03 g - Gypsum (CaSO4)
 ^ 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

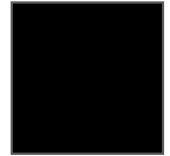
Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 220210 2022 062
 ^ Brouwmaatje (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:

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Recipe Notes

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