

West Indian Porter - 6%

English Porter

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Type: All Grain

IBU : 38 (Tinseth)  
BU/GU : 0.69  
Colour : 24 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.055  
Final Gravity : 1.009

Fermentables (1.32 kg)

1.118 kg - Maris Otter 5.5 EBC (85%)  
^ The Malt Miller (UK) MAL-00-038  
93 g - 10 min - Boil - Brown Sugar, Light 15....  
75 g - Golden Naked Oats 18 EBC (5.7%)  
30 g - Chocolate Malt 950 EBC (2.3%)  
^ The Malt Miller (UK) MAL-02-004

Hops (9.6 g)

60 min - 4 g - Chinook (T90) - 11.8% (23 IBU)  
^ The Malt Miller (UK) HOP-05-000  
15 min - 5.6 g - Chinook (T90) - 11.8% (15 IBU)  
^ The Malt Miller (UK) HOP-05-000

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.99 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.7 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.71 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Secondary - 4.48 g - Oak Chips Rum infused

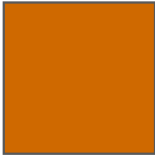
Yeast

0.4 pkg - Crossmyloof FIVE

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

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

Mash Water : 3.67 L  
Sparge Water : 5.38 L  
Boil Time : 60 min  
Total Water : 9.05 L



24 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °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 - Secondary  
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: 5.39  
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: