

London Porter (20190708) - 5.3%

English Porter

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Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.68
Colour : 119 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.012

Fermentables (1.35 kg)

690 g - Hook Head Irish Pale Malt 5 EBC (51%)
317 g - Low Colour Chocolate Malt 550 EBC (23...
137 g - Brown Malt 135 EBC (10.1%)
^ The Malt Miller (UK) MAL-02-004
52 g - Caramalt 29.5 EBC (3.9%)
^ The Malt Miller (UK) MAL-01-014
52 g - Crystal Rye Malt 330 EBC (3.9%)
52 g - Dark Munich Malt 50 EBC (3.9%)
^ The Malt Miller (UK) MAL-02-001
52 g - Dark Munich Malt 50 EBC (3.9%)
^ The Malt Miller (UK) MAL-02-001

Hops (20.9 g)

30 min - 7 g - Progress - 7.6% (19 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
30 min - 5.2 g - Challenger (T90) - 6.1% (11...
^ The Malt Miller (UK) HOP-04-000
5 min - 5.2 g - Progress - 7.6% (4 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
5 min - 3.5 g - Challenger (T90) - 6.1% (2 IBU)
^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.77 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.01 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.77 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.71 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.72 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

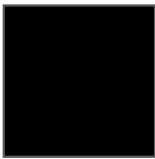
Yeast

0.4 pkg - Mangrove Jack's New World Strong Al...
^ The Malt Miller (UK) YEA-02-017

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

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

Mash Water : 4.06 L
Sparge Water : 5.12 L
Boil Time : 60 min
Total Water : 9.18 L



119 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 36 Mg 10 Na 59 Cl 79 SO 78 HCO 77

SO/Cl ratio: 1
Mash pH: 5.12
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:

Recipe Notes

Target: ABV = 5.2 %, IBU = 38, SRM = 27.5, OG = 1.052, FG = 1.013.