

Truman Running Porter - 5.8%

Historical Beer

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Type: All Grain

IBU : 88 (Tinseth)
 BU/GU : 1.49
 Colour : 55 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.059
 Final Gravity : 1.015

Fermentables (1.57 kg)

1.168 kg - Heritage Chevallier Ale Malt 6.7 E...
 ^ Get 'er Brewed (NI) GEB2180
 234 g - Brown Malt 150 EBC (15%)
 ^ Brouwmaatje (NL) BM-SI.100337/1
 116 g - Maris Otter Malt 6 EBC (7.4%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 47 g - 30 min - Steep - Black Malt 1340 EBC (3%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (39.2 g)

120 min - 11.2 g - Cluster - 7% (43 IBU)
 60 min - 11.2 g - Fuggle (Whole) - 5% (24 IBU)
 ^ Worcester Hop Shop (UK)
 30 min - 11.2 g - Goldings - 5.6% (21 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Dry Hops

4 days - 5.6 g - Goldings - 5.6%
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.13 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.13 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

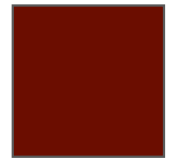
Yeast

0.6 pkg - Wyeast Labs London Ale III 1318

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.55 L
 Sparge Water : 6.59 L
 Boil Time : 120 min
 Total Water : 11.14 L



55 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: 5.37
 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

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Recipe Notes

Target: OG = 1.060, FG = 1.016.