

Fuller's Brewery - Porter (1945) - 3.4%

Historical Beer

Author: Ronald Pattinson

Type: All Grain

IBU : 16 (Tinseth)
 BU/GU : 0.53
 Colour : 82 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.014
 Original Gravity : 1.030
 Final Gravity : 1.004

Fermentables (663 g)

413 g - Pale Ale Malt 5.5 EBC (62.3%)
 ^ The Malt Miller (UK) MAL-00-042
 129 g - 10 min - Boil - Invert Sugar #4 600 E...
 69 g - Black Malt 1340 EBC (10.4%)
 ^ The Malt Miller (UK) MAL-02-008
 52 g - Flaked Barley 3 EBC (7.8%)
 ^ The Malt Miller (UK) MAL-03-005

Hops (6 g)

100 min - 3 g - Fuggles - 4.5% (9 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 3 g - - 5% (7 IBU)

Miscellaneous

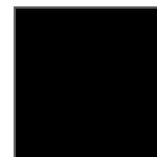
10 min - Boil - 48.9 ml - Caramel 2000 SRM

Yeast

0.5 pkg - White Labs English Ale WLP002

01 Brouwpunt 5L (100min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.96 L
 Post-Boil Vol : 5.96 L
 Mash Water : 1.45 L
 Sparge Water : 8.09 L
 Boil Time : 100 min
 Total Water : 9.54 L



82 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
 77 °C - 5 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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 = 2.71 %, IBU = 20, EBC = 92.6, OG = 1.0305, FG = 1.010.
<http://barclayperkins.blogspot.com/2021/01/lets-brew-1945-fullers-porter.html>
 Add 4.89 % (of grist weight) Caramel colourant 2000 SRM.