

xBmt-20201019 Roasted Barley vs. Black Malt in English Porter -

English Porter

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Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.37
Colour : 69 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.055
Final Gravity : 1.014

Fermentables (1.45 kg)

1.068 kg - Pale Malt (2 Row) US 3.9 EBC (73.9%)
126 g - Caramel/Crystal Malt - 20L 39.5 EBC (...
126 g - Roasted Barley 985 EBC (8.7%)
126 g - White Wheat Malt 4.7 EBC (8.7%)

Hops (7.2 g)

60 min - 3.6 g - Cashmere - 7.9% (14 IBU)
15 min - 3.6 g - Cashmere - 7.9% (7 IBU)

Miscellaneous

Mash - 1.63 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.82 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Pub A09

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

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

Mash Water : 4.34 L
Sparge Water : 4.93 L
Boil Time : 60 min
Total Water : 9.27 L



69 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion BrewZilla
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 47 Mg 5 Na 3 Cl 42 SO 65

SO/Cl ratio: 1.6
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:

Recipe Notes

Water Profile: Ca 67 | Mg 5 | Na 0 | SO4 65 | Cl 42
<https://brulosophy.com/2020/10/19/roasted-grains-roasted-barley-vs-black-malt-in-an-english-porter-experiment-results/>