

xBmt-20210628 Impact Peated Malt Has On American Porter - 6.7%

American Porter

Author: Andy Carter

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.47
 Colour : 82 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.012

Fermentables (1.54 kg)

620 g - Pale Ale Malt 2-Row 7.9 EBC (40.2%)
 620 g - Pilsen Malt 3.5 EBC (40.2%)
 155 g - Chocolate 935 EBC (10.1%)
 124 g - Caramel Malt 60L 159 EBC (8%)
 23 g - Peated Malt 3 EBC (1.5%)
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (8.3 g)

60 min - 4.7 g - Northern Brewer - 8.8% (19 IBU)
 30 min - 3.6 g - Northern Brewer - 8.8% (11 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.95 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.95 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

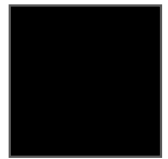
Yeast

0.3 pkg - Imperial Yeast Independence A15

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

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

Mash Water : 4.63 L
 Sparge Water : 4.73 L
 Boil Time : 60 min
 Total Water : 9.36 L



82 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
 17.8 °C - 5 days - Primary
 21.1 °C - 9 days - Secondary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.38
 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 100 | Mg 6 | Na 8 | SO4 82 | Cl 45

<https://brulosophy.com/2021/06/28/impact-peated-malt-has-on-an-american-porter-exbeeriment-results/>