

Original Porter (1750) - 8.8%

Historical Beer

Author: Horseshoe Brewery, London

Type: All Grain

IBU : 102 (Tinseth)
 BU/GU : 1.13
 Colour : 103 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.090
 Final Gravity : 1.023

Fermentables (2.29 kg)

1.69 kg - Pale Ale Malt 5.5 EBC (74%)
 ^ The Malt Miller (UK) MAL-00-042
 238 g - Brown Malt 150 EBC (10.4%)
 ^ The Malt Miller (UK) MAL-02-020
 238 g - Crystal Malt 150 EBC (10.4%)
 ^ The Malt Miller (UK) MAL-01-008
 119 g - Black Malt 1340 EBC (5.2%)
 ^ The Malt Miller (UK) MAL-

Hops (51.8 g)

90 min - 51.8 g - Fuggle (Whole) - 5% (102 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.73 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.11 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.11 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

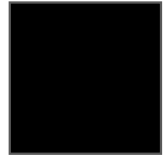
Yeast

1.2 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 50857 1349 177
 ^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.86 L
 Sparge Water : 4.11 L
 Boil Time : 90 min
 Total Water : 10.97 L



103 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 77 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.32
 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: OG = 1.090
 For 1 gallon (4.5 L):
 3.5 lbs (1600g) Pale Malt
 8 oz (226g) Brown Malt
 8 oz (226g) Crystal Malt
 4 oz (112g) Black Malt
 1.5 oz (42g) Fuggle hops

Original Porter (1750)

Recipe Notes

Using a very stiff mash, mash grain for 3 hours* at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge slowly with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.

The first runnings from the sparge are best used for this beer (i.e. the highest gravity) in order to attain and OG 90. The further runnings can be used to make a lower gravity beer.

Boil with hops for 90 minutes.

Cool and ferment with a good quality ale yeast.

Mature for at least 6 months.

*(with modern malts this time can be reduced to 60 minutes.)