

## Caramel, Chocolate & Biscuit Porter - 4.9%

### American Porter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)  
 BU/GU : 0.91  
 Colour : 49 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.049  
 Final Gravity : 1.012

### Fermentables (1.3 kg)

1 kg - Pale Malt 2-Row 5.9 EBC (76.9%)  
 125 g - Amber Malt 43.5 EBC (9.6%)  
 125 g - Caramel/Crystal Malt 158 EBC (9.6%)  
 50 g - Black (Patent) Malt 985 EBC (3.9%)

### Hops (20 g)

60 min - 7.5 g - Magnum - 10.7% (40 IBU)  
 ^ The Malt Miller (UK) HOP-06-009

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 12.5 g - East Kent Goldings - 5.4% (...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.27 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.92 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.93 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

0.5 pkg - Fermentis SafAle English Ale S-04  
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 3.9 L  
 Sparge Water : 5.23 L  
 Boil Time : 60 min  
 Total Water : 9.13 L



49 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

### Fermentation Profile

Fermentis S-04 (Medium)  
 18 °C - 10 days - Primary  
 22 °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

SO/Cl ratio: 1  
 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

Target: ABV = 5.2 %, IBU = 49, EBC = 58, OG = 1.065, BHE = 80 %.