

Port O'Palmer Porter - 4.1%

English Porter

Author: John J. Palmer (How To Brew)

Type: Partial Mash

IBU : 36 (Tinseth)
 BU/GU : 0.84
 Colour : 66 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.012

Fermentables (859 g)

643 g - Spray Dried Malt Extract - Light 7 EB...
 ^ The Malt Miller (UK) EXT-00-006
 60 g - Steep - Aromatic Munich Malt 20L 52 EB...
 60 g - Steep - Caramel Malt 80L 210 EBC (7%)
 60 g - Steep - Chocolate 935 EBC (7%)
 36 g - Steep - Blackprinz Malt 1335 EBC (4.2%)

Hops (10.9 g)

60 min - 3.5 g - Nugget - 13.9% (25 IBU)
 ^ The Malt Miller (UK) HOP-05-043
 30 min - 3.7 g - Cascade (T90) - 6.5% (10 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

15 min hopstand @ 80 °C
 15 min - 3.7 g - East Kent Goldings (T90) - 5...

Miscellaneous

Mash - 0.56 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.97 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.8 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.8 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 0 L
 Sparge Water : 0 L
 Boil Time : 60 min
 HLT Water : 7.88 L
 Top-Up Water : 7.88 L
 Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 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: 3.92

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



66 EBC

Recipe Notes

Target: ABV = 5.2 %, IBU = 30, EBC = 48, OG = 1.053, FG = 1.014.
 How To Brew, page 140.