

Riverland Porter v1 - 6.6%

Robust Porter

Author: EspeciallyBiter@homebrewinguk.com

Type: All Grain

IBU : 62 (Tinseth)
 BU/GU : 1.01
 Colour : 76 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.056
 Total Gravity : 1.061
 Final Gravity : 1.011

Fermentables (1.8 kg)

1.09 kg - Maris Otter Malt 5.9 EBC (60.7%)
 175 g - 30 min - Steep - Brown Malt 150 EBC (...
 ^ The Malt Miller (UK) MAL-02-020
 175 g - 30 min - Steep - Brown Malt 150 EBC (...
 ^ The Malt Miller (UK) MAL-02-020
 150 g - Amber Malt 43.5 EBC (8.4%)
 80 g - 30 min - Steep - Chocolate Malt 1000 E...
 60 g - 25 min - Boil - Piloncillo 40 EBC (3.3%)
 25 g - Primary - Pale Ale 14.5 EBC (1.4%)
 20 g - 25 min - Boil - Black Treacle 197 EBC...
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...
 20 g - Primary - Brown Sugar, Dark 98.5 EBC (...
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17.8 g)

60 min - 5.2 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 30 min - 6.8 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 30 min - 5.8 g - Centennial (T90) - 9.5% (21...
 ^ The Malt Miller (UK) HOP-05-006

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.25 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 - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

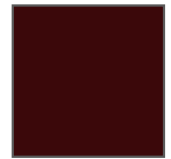
Yeast

0.6 pkg - Omega Hornindal Kveik OYL-091

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

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

Mash Water : 3.72 L
 Sparge Water : 5.35 L
 Boil Time : 60 min
 Total Water : 9.07 L



76 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

10 Kveik
 33 °C - 7 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: 5.38
 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:

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Recipe Notes

Target: ABV = 6.6 %, IBU = 62, EBC = 179, OG = 1.065, FG = 1.016.