

## Guinness - West Indies Porter (clone) - 5.4%

### American Porter

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Type: All Grain

IBU : 37 (Tinseth)  
 BU/GU : 0.64  
 Colour : 61 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.057  
 Final Gravity : 1.016

### Fermentables (1.59 kg)

842 g - Best Ale Malt 6.5 EBC (52.9%)  
 365 g - Flaked Barley 3 EBC (22.9%)  
 ^ The Malt Miller (UK) MAL-03-005  
 197 g - Munich Malt 24 EBC (12.4%)  
 ^ The Malt Miller (UK) MAL-00-027  
 63 g - 30 min - Steep - Roasted Barley 1300 E...  
 ^ The Malt Miller (UK) MAL-02-007  
 47 g - 30 min - Steep - Crystal Malt 150 EBC...  
 ^ The Malt Miller (UK) MAL-01-008  
 47 g - 30 min - Steep - Dark Crystal Malt 240...  
 ^ The Malt Miller (UK) MAL-01-002  
 31 g - Acidulated Malt 5 EBC (2%)  
 ^ The Malt Miller (UK) MAL-00-011

### Hops (21.5 g)

90 min - 10.9 g - Fuggles - 4.5% (26 IBU)  
 ^ The Malt Miller (UK) HOP-04-002  
 10 min - 10.6 g - East Kent Goldings (T90) -...  
 ^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.54 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.71 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.03 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.03 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  
 10 min - Boil - 1.226 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

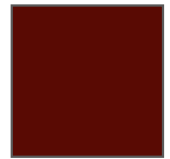
### Yeast

0.6 pkg - White Labs Irish Ale Yeast WLP004

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

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

Mash Water : 4.31 L  
 Sparge Water : 5.85 L  
 Boil Time : 90 min  
 Total Water : 10.16 L



61 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °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:

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## Recipe Notes

Target; ABV = 6.0 %, IBU = 36, OG = 1.063, FG = 1.018.