

xBmt-20200615 Mash Temperature English Porter - 5.1%

English Porter

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.44
Colour : 63 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.014

Fermentables (1.34 kg)

1.023 kg - Pale Malt, Maris Otter 5.9 EBC (76...
170 g - Caramel/Crystal Malt - 80L 158 EBC (1...
85 g - Chocolate Malt 885 EBC (6.4%)
57 g - Brown Malt 128 EBC (4.3%)

Hops (8.4 g)

60 min - 4.7 g - Willamette - 6.5% (15 IBU)
30 min - 3.7 g - Willamette - 6.5% (9 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.29 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.93 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.93 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0 ml - Imperial Yeast House A01

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

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

Mash Water : 4.01 L
Sparge Water : 5.15 L
Boil Time : 60 min
Total Water : 9.16 L



63 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 Light Body Profile (148F)
69.7 °C - Strike Temp
63.9 °C - 75 min - Mash In

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 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: 5.34
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

Water Profile: Ca 36 | Mg 5 | Na 8 | SO4 61 | Cl 35

<http://brulosophy.com/2020/06/15/mash-temperature-low-vs-high-in-an-english-porter-exbeeriment-results/>