

Black Stuff - 4.6%

English Porter

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.71
 Colour : 81 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.045
 Final Gravity : 1.010

Fermentables (1.3 kg)

743 g - Pale Whale - Pale Malt 6 EBC (57.1%)
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>
 124 g - Flaked Barley 3 EBC (9.5%)
 ^ The Malt Miller (UK) MAL-03-005
 124 g - Paul's Munich Malt 15 EBC (9.5%)
 93 g - 30 min - Steep - Angry Bear - Black Ma...
 62 g - Amber Malt 50 EBC (4.8%)
 ^ The Malt Miller (UK) MAL-02-000
 62 g - Medium Crystal 240 265 EBC (4.8%)
 62 g - Rye Malt 9.3 EBC (4.8%)
 31 g - Steep - Chocolate Malt 950 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (36.8 g)

30 min - 8.9 g - Northdown - 7% (24 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 9.3 g - Centennial - 9% (3 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 9.3 g - Endeavour (Whole) - 8% (3 IBU)
 10 min - 9.3 g - Fuggle (Whole) - 5% (2 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.57 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.01 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.57 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.82 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.82 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

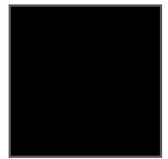
Yeast

0.2 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051
 0.2 pkg - Munton's Gold

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.53 L
 Sparge Water : 4.58 L
 Boil Time : 30 min
 Total Water : 8.11 L



81 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: 5.36
 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:

Black Stuff

Recipe Notes

Target: ABV = 4.5 %, IBU = 54, EBC = 66, OG = 1.045, FG = 1.011.