

Truman Porter (1890) - 6.3%

Historical Beer

Author: Ronald Pattison

Type: All Grain

IBU : 69 (Tinseth)
 BU/GU : 1.19
 Colour : 67 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.058
 Final Gravity : 1.010

Fermentables (1.33 kg)

898 g - Best (Pale) Ale Malt 5.7 EBC (67.3%)
 ^ The Malt Miller (GB) MAL-00-042
 218 g - Invert Sugar #3 98.5 EBC (16.3%)
 136 g - Brown Malt 150 EBC (10.2%)
 ^ Brouwmaatje (NL) BM-SI.100337/1
 82 g - Black (Patent) Malt 985 EBC (6.2%)

Hops (33 g)

120 min - 11 g - Fuggle (Whole) - 5% (30 IBU)
 ^ Worcesters Hop Shop (UK)
 60 min - 7 g - Fuggle (Whole) - 5% (18 IBU)
 ^ Worcesters Hop Shop (UK)
 30 min - 11 g - Hallertau - 4.5% (21 IBU)

Dry Hops

4 days - 4 g - Goldings - 5.6%
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

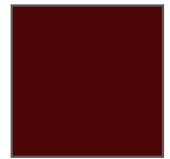
Mash - 0.76 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.66 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.09 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs Whitbread Ale 1099

01 Brouwput 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L
 Mash Water : 3.35 L
 Sparge Water : 7.4 L
 Boil Time : 120 min
 Total Water : 10.75 L



67 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature
 76 °C - 10 min - Sparge

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:

Recipe Notes

Target: ABV = 5.56 %, IBU = 69, EBC = 63, OG = 1.058, FG = 1.016.

Pitch yeast at 15 C.

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Recipe Notes

<http://barclayperkins.blogspot.com/2022/02/lets-brew-wednesday-1890-truman-porter.html>